

22

The Ginkgo Terrace



STARTERS

Oysters with mignonette, each	5
N25 Caviar 30g, 50g or 125g, toast, crisp potato	70/125/300
Caviar brioche bites	30
Cantabrian anchovies, toasted sourdough	21
Sea bass crudo, citrus dressing	18
Burrata, tomatoes, olive oil	20
Devonshire white crab, toasted sourdough	24
Baked hand-dived scallop, caper, parsley butter	24
Beef carpaccio, marrow croutons, rocket, parmesan	18
Avocado salad, fennel, artichoke, crispy chickpeas - The 22 classic	19
Grilled asparagus, Burford Brown egg, aged parmesan	20
Bluefin tuna carpaccio, crème fraîche, chives, olive oil crisps	24
Octopus carpaccio, cucumber, lemon dressing	21
Crisp artichoke salad, French beans, truffle dressing	20
Grilled tiger prawns, seaweed butter	28
Salmon tartare, avocado, crème fraîche, caviar	19

PASTAS

Pasta al limone - The 22 classic	30
Cacio e pepe	29
Lobster paccheri	45
Beef ragù Bolognese, "Silk Handkerchiefs", aged parmesan	36
N25 Caviar pasta (30g)	99

MAIN COURSES

Grilled sea bass, tomato, crispy potatoes - to share	95
Grilled veal steak, salsa verde, sage	45
Cornish Dover sole meunière, capers, parsley	62
Saffron and pea risotto, aged parmesan	34
Grass fed British lamb chops, courgette, green olives, mint	42
Seared tuna steak, miso, black sesame, chilli	41
Roast fillet of Scottish salmon, courgette, spinach	35
Dry-aged beef burger, pastrami, truffle, comté cheese, fries	35
Fillet of Halibut, spring vegetables, white beans	39
Chargrilled baby chicken, lemon and honey - The 22 classic	34
Fillet of grass-fed beef, caramelised onion purée, bone marrow crumb	49

SIDES

22 spring salad, lemon vinaigrette	12
Tomato salad, basil, olive oil	9
Sprouting broccoli, olive oil	9
Gem heart salad, parmesan	9
Mashed potato / with truffle	9/12
Fries	9

*Please let us know if you have any allergies or intolerances.
A discretionary service charge of 15% will be added to your bill.
A £2 cover charge per person will be added to your bill.