

BITES

Oysters with mignonette, each	5
Mushroom and parmesan croquettes	9
Polenta chips, aubergine ketchup	12
Caviar brioche bites	30
N25 Caviar 30g, 50g or 125g, toast, crisp potato	70/125/300

STARTERS

Sea bass crudo, citrus dressing	16
Burrata, tomatoes, olive oil	20
Prawns, tomato and basil vinaigrette	21
Beef carpaccio, marrow croutons, rocket, parmesan	18
Avocado salad, fennel, artichoke, crispy chickpea	19
Yellowfin tuna carpaccio, jalapeño, lime	21
Crisp artichoke salad, French beans, truffle dressing	20
Wild mushrooms, toasted brioche, aged parmesan	19
Grilled tiger prawns, seaweed butter	28
Salmon tartare, avocado, crème fraîche, caviar	19
Octopus carpaccio, cucumber, lemon dressing	21

PASTAS

Pasta al limone - The 22 special	28
Cacio e pepe	27
Lobster paccheri	45
Pappardelle, slow-cooked beef, truffle	34
N25 Caviar pasta (30g)	99

LARGE DISHES TO SHARE

Grilled sea bass, tomato, crispy potatoes	95
Truffle roast chicken - The 22 special	99
Grass-fed beef Wellington, mashed potato, roasted carrots - The 22 special	120

MAIN COURSES

Grilled veal steak, salsa verde, sage	45
Cornish Dover sole meunière, capers, parsley	62
Pumpkin risotto with parmesan, sage and truffle	34
Seared tuna steak, miso, black sesame, chilli	41
Roast fillet of Scottish salmon, courgette, spinach	35
Grilled grass-fed British lamb chops, aubergine, thyme	42
Roast Atlantic cod, chive butter sauce	34
Chargrilled baby chicken, lemon and honey	30
Dry-aged beef burger, pastrami, truffle, comté cheese, fries	35
Fillet of grass-fed beef, caramelised onion purée, bone marrow crumb	47

SIDES

Green bean salad, hazelnuts, pecorino	10
Ratatouille for two	12
Tomato salad, basil	9
Sprouting broccoli, olive oil	9
Gem heart salad, parmesan	9
Mashed potato / with truffle	9/12
Fries	9