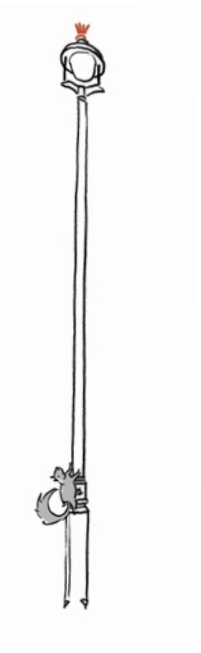




22



Menu



## Caviar & raw

|                                                    |                |
|----------------------------------------------------|----------------|
| Caviar brioche bites                               | 30             |
| N25 Caviar, toast, crisp potato - 30g   50g   125g | 70   125   300 |
| Oysters with mignonette - Half-dozen   Dozen       | 30   60        |
| Sea bass crudo, citrus dressing                    | 18             |
| Salmon tartare, beetroot, watercress, rye cracker  | 19             |
| Beef carpaccio, marrow croutons, rocket, parmesan  | 19             |
| Tuna otoro tartare, melba toast                    | 28             |

## Starters

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Avocado salad, fennel, artichoke, crispy chickpeas - <i>The 22 classic</i> | 20 |
| Crisp artichoke salad, French beans, truffle dressing                      | 20 |
| Burrata, tomatoes, olive oil                                               | 20 |
| Cantabrian anchovies, toasted sourdough                                    | 21 |
| Grilled tiger prawns, smoked paprika, garlic butter                        | 26 |
| Baked hand-dived scallop, caper, parsley butter                            | 24 |
| Devonshire crab, fennel, endive, pink grapefruit                           | 24 |
| Octopus carpaccio, cucumber, lemon dressing                                | 21 |

## Pasta

|                                                   |    |
|---------------------------------------------------|----|
| Pasta al limone - <i>The 22 classic</i>           | 31 |
| Cacio e pepe                                      | 30 |
| Slow-cooked beef ragù, pappardelle, aged parmesan | 37 |
| Lobster paccheri                                  | 45 |
| N25 Caviar pasta - 30g                            | 99 |

Please let us know if you have any allergies or intolerances.  
Consuming raw meats, poultry, shellfish, eggs or unpasteurised  
cheese may increase your risk of foodborne illness.

## Dishes to share

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| Truffle roast chicken - <i>The 22 classic</i>                                     | 99  |
| Grilled sea bass, tomato, crispy potatoes                                         | 100 |
| Fillet of beef Wellington, mashed potato, roasted carrots - <i>The 22 classic</i> | 125 |
| Wagyu Ribeye 21 day aged, béarnaise sauce                                         | 180 |

## Main course

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Chargrilled baby chicken, lemon and honey - <i>The 22 classic</i>    | 35 |
| Wild mushroom risotto, aged parmesan, black truffle                  | 34 |
| Seared tuna steak, miso, black sesame, chilli                        | 42 |
| Roast fillet of Scottish salmon, courgette, spinach                  | 35 |
| Grilled veal steak, salsa verde, sage                                | 45 |
| Grass-fed British lamb chops, spiced aubergine, black olive          | 42 |
| Dry-aged beef burger, pastrami, truffle, comté cheese, fries         | 36 |
| Fillet of grass-fed beef, caramelised onion purée, bone marrow crumb | 50 |
| Cornish Dover sole meunière, capers, parsley                         | 68 |

## Sides

|                                        |        |
|----------------------------------------|--------|
| French fries                           | 9      |
| Tomato salad, basil, olive oil         | 9      |
| Sprouting broccoli, olive oil          | 9      |
| Gem heart salad, parmesan              | 9      |
| Mashed potato   Truffled mashed potato | 9   12 |
| Ratatouille for two                    | 12     |

A discretionary service charge of 15% will be added to your bill.  
A £2.50 cover charge per person will be added to your bill.



