

Starters

Oysters with mignonette - Half-dozen Dozen	30 60
Avocado salad, fennel, artichoke, crispy chickpeas - The 22 classic	20
Sea bass crudo, citrus dressing	18
Salmon tartare, beetroot, watercress, rye cracker	19
Beef carpaccio, marrow croutons, rocket, parmesan	19
Cantabrian anchovies, toasted sourdough	21
Burrata, tomatoes, olive oil	20
Devonshire crab, fennel, endive, pink grapefruit	24
Octopus carpaccio, cucumber, lemon dressing	21
Baked hand-dived scallop, caper, parsley butter	24
Crisp artichoke salad, French beans, truffle dressing	20
Grilled tiger prawns, smoked paprika, garlic butter	26
Tuna Otoro tartare, melba toast	28

Pasta

Pasta al limone - The 22 classic	31
Cacio e pepe	30
Slow-cooked beef ragù, pappardelle, aged parmesan, truffle shavings	37
Lobster paccheri	45

Dishes to share

Truffle roast chicken - The 22 classic	99
Grilled sea bass, tomato, crispy potatoes	100

Main course

Chargrilled baby chicken, lemon and honey - The 22 classic	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
Grass-fed British lamb chops, courgette, green olives, mint	42
Grilled veal steak, salsa verde, sage	45
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

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.

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.

