

## À la carte

### 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 - <b>The 22 special</b>	28
Cacio e pepe	27
Lobster paccheri	45
Pappardelle, slow-cooked beef, truffle	34
N25 Caviar pasta (30g)	99

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### ROASTS

Served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables

Roast Cornish Red chicken	34
Roast Mount Grace farm lamb	38
Roast sirloin of Aberdeen Angus beef	42

### MAIN COURSES

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	34
Dry-aged beef burger, pastrami, truffle, comté cheese, fries	33
Roast Atlantic cod, chive butter sauce	34

### SIDES

Green bean salad, hazelnuts, pecorino	10
Ratatouille for two	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.  
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 cover charge per person will be added to your bill.