

À la carte

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 crab salad, avocado, tomato, endive	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
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

DISHES TO SHARE

Grass-fed beef Wellington, mashed potato, roasted carrots - The 22 classic	120
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	
MAIN COURSES	
Cornish Dover sole meunière, capers, parsley	62
Saffron and pea risotto, aged parmesan	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	35
Fillet of Halibut, spring vegetables, white beans	39

SIDES

22 summer salad, lemon vinaigrette Ratatouille for two Tomato salad, basil, olive oil Sprouting broccoli, olive oil Gem heart salad, parmesan Mashed potato / with truffle Fries

A discretionary service charge of 15% will be added to your bill. A £2 cover charge per person will be added to your bill.

À la carte

d carrots - The 22 classic	20
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9/12
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