

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             |
| Octopus carpaccio, cucumber, lemon dressing        | 21             |
| Tuna otoro tartare, melba toast                    | 28             |

Starters

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Avocado salad, fennel, artichoke, crispy chickpeas - The 22 classic | 20 |
| Crisp artichoke salad, French beans, truffle dressing               | 20 |
| Grilled English asparagus, aged parmesan, hollandaise sauce         | 19 |
| 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 |

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 |
| N25 Caviar pasta - 30g                                              | 99 |

Roasts

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

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| Roast Cornish Red chicken                                            | 38  |
| Roast Mount Grace farm lamb                                          | 42  |
| Roast fillet of Aberdeen Angus beef                                  | 46  |
| Fillet of beef Wellington, mashed potato, roasted carrots - Serves 2 | 125 |

Main course

|                                                              |    |
|--------------------------------------------------------------|----|
| Wild mushroom risotto, aged parmesan, black truffle          | 34 |
| Seared tuna steak, miso, black sesame, chilli                | 42 |
| Roast fillet of Scottish salmon, courgette, spinach          | 35 |
| Dry-aged beef burger, pastrami, truffle, comté cheese, fries | 36 |
| 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.



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Menu