

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
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

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

Grass-fed beef Wellington, mashed potato, roasted carrots - The 22 classic	120
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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
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	12
Ratatouille for two	12
Tomato salad, basil, olive oil	9
Sprouting broccoli, olive oil	9
Gem heart salad, parmesan	9/12
Mashed potato / with truffle	9
Fries	9

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