À la carte À la carte

5

18

18

19

19

STARTERS 30 Oysters with mignonette, each 70/125/300 Caviar brioche bites 21 N25 Caviar 30g, 50g or 125g, toast, crisp potato Cantabrian anchovies, toasted sourdough 20 Sea bass crudo, citrus dressing 24 Burrata, tomatoes, olive oil 24 Devonshire white crab, toasted sourdough Baked hand-diver scallop, caper, parsley butter Beef carpaccio, marrow croutons, rocket, parmesan 20 Avocado salad, fennel, artichoke, crispy chickpea The 22 classic 24 Grilled asparagus, burford brown egg, aged parmesan 20 Sliced yellowfin tuna, extra virgin olive oil 28 Crisp artichoke salad, French beans, truffle dressing Grilled tiger prawns, seaweed butter 21 Salmon tartare, avocado, crème fraîche, caviar Octopus carpaccio, cucumber, lemon dressing PASTAS 30 29 Pasta al limone - The 22 special 45 Cacio e pepe 36 Lobster paccheri 99 Beef ragu' Bolognese, "Silk Handkerchiefs", aged parmesan N25 Caviar pasta (30g)

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
DISHES TO SHARE	
Grass-fed beef Wellington, mashed potato, roasted carrots - The 22 special	120
MAIN COURSES	
Comish Bosson ale mannière annua manteu	62
Cornish Dover sole meunière, capers, parsley	34
Saffron and pea risotto, aged parmesan	54 41
Seared tuna steak, miso, black sesame, chilli	34
Roast fillet of Scottish salmon, courgette, spinach	34 35
Dry-aged beef burger, pastrami, truffle, comté cheese, fries	34
Roast Atlantic cod, chive butter sauce	J 4
SIDES	
	10
22 spring salad, lemon vinaigrette	12
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