

22



Menu

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
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
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
Octopus carpaccio, cucumber, lemon dressing	21

Pasta

Pasta al limone - The 22 classic	31
Cacio e pepe	30
Slow-cooked beef ragù, pappardelle, aged parmesan	37
Lobster paccheri	45
N25 Caviar pasta - 30g	99

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
Fillet of beef Wellington, mashed potato, roasted carrots - Serves 2	120

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.

