



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 - <i>The 22 classic</i>	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
Octopus carpaccio, cucumber, lemon dressing	21

## Pasta

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

## Dishes to share

Truffle roast chicken - <i>The 22 classic</i>	99
Grilled sea bass, tomato, crispy potatoes	100
Fillet of beef Wellington, mashed potato, roasted carrots - <i>The 22 classic</i>	125
Wagyu Ribeye 21 day aged, béarnaise sauce	180

## Main course

Chargrilled baby chicken, lemon and honey - <i>The 22 classic</i>	35
Wild mushroom risotto, aged parmesan, black truffle	34
Seared tuna steak, miso, black sesame, chilli	42
Roast fillet of Scottish salmon, courgette, spinach	35
Grilled veal steak, salsa verde, sage	45
Grass-fed British lamb chops, spiced aubergine, black olive	42
Dry-aged beef burger, pastrami, truffle, comté cheese, fries	36
Fillet of grass-fed beef, caramelised onion purée, bone marrow crumb	50
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.



