CAVIAR SELECTION

Served with blinis, sour cream, shallots, chopped egg, parsley.

OSCIETRA GOLD 50G Russian sturgeon, Caspian Sea BELUGA XX 30G Huso Huso Sturgeon

STARTERS

BEETROOT CARPACCIO Smoked almonds, blue cheese & mustard leaf salad, pomegranate dressing	£14
FRESH DORSET CRAB Compressed cucumber, pear, brown crab mayonnaise	£18
SAUTÉED TIGER PRAWNS Chilli, garlic & coriander butter	£19
SEA BASS CEVICHE Crispy quinoa, red onion Tigre de Leche, cilantro	£12
ROASTED KING SCALLOPS IN THE SHELL Confit leek & potato, Oscietra caviar butter sauce	£22
CONFIT DUCK & FOIE GRAS MOUSSE Smoked duck breast, Heritage tomato salsa	£16
CRAB BISQUE Fresh picked Dorset crab, tarragon, chervil	£10

MAINS

STEAMED RED MULLET Leek hearts, razor clam, fresh peas, vermouth reduction	£28
DOVER SOLE Meuniere	£38
GRILLED WHOLE SEA BASS Olive oil, chilli, garlic	£28
SCOTTISH LOBSTER LINGUINE Cherry tomato, basil	£65
POACHED TURBOT Black salsify, roast cauliflower puree, parsley cream	£38
CHILEAN BASS Nishiki rice, crab, chilli & lime hot pot, tobiko	£36
ROAST COD Cockle marinier, celeriac puree, chilli, lime	£28
PAN FRIED DUTCH VEAL CUTLET Rosemary, garlic, brown butter	£30
18 HOUR BRAISED SHORT RIBS Buttermilk horseradish puree, roscoff onions	£34
GRILLED PERUVIAN SPICED LAMB CUTLETS Honey smoked aubergine salsa, crispy shallots	£30
ROASTED POULET NOIR Confit leg, salsify, truffle and black trumpet mushrooms	£28
FRESH BASIL GNOCCHI Tunworth cheese sauce, crispy kale	£16

£40

£32

£38

FROM THE GRILL

100Z USDA RIB EYE
100Z SCOTTISH SIRLOIN
80Z SCOTTISH BEEF FILLET
Choose your sauce PEPPERCORN / MUSHROOM / BÉARNAISE
£3
SIDES steamed, sautéed, buttered
GREEN BEANS / BROCCOLI / CARROTS COURGETTE FRITES / SPINACH CAULIFLOWER GRATIN / MINTED PEAS MUSHROOMS
£6 each
GRILLED ASPARAGUS
83
POTATO
SAUTÉ / FRENCH FRIES / CHIPS CREAMED / BUTTERED NEW
£6 each

CHINA

前菜小吃 APPETISERS

沙多維	
CRISPY SATAY CHICKEN Peanut sauce	£1
蝦多士 SESAME CHILLI PRAWN TOAST	£10
	2
芝麻酱脆皮鸡沙拉 CRISPY FRIED SQUID Salt, pepper, chilli, garlic	£1!
京都肉排 MARINATED PORK SPARE RIBS Mandarin sauce	£12
芝麻下多士 CRISPY BEIJING DUCK ROLLS	£10
椒鹽軟殼蟹 SOFT SHELL CRAB Garlic, chilli	£14
汤类精选	
SOUP	
鮮蝦雲吞湯	
PRAWN WANTON	£9
四川酸辣湯	
SZECHUAN HOT & SOUR SOUP Shredded chicken & prawns	£10
蟹肉粟米羹	
SWEET CORN SOUP Alaskan crab meat	£10

CHINA

烤鴨

ROAST DUCK	
北京片皮鴨 PEKING DUCK Pancakes, cucumber, spring onion, plum sauce 半只WHOLE 半只HALF	£65 £38
TATIAL	230
香酥鴨 AROMATIC CRISPY DUCK pancakes, cucumber, spring onion, plum sauce 1/4隻 QUARTER	£22
半只HALF	£38
半只 WHOLE	£60
海鲜类	
FISH & SEAFOOD	
苏格兰原只龙虾	
WHOLE NATIVE LOBSTER	£65
Crsipy noodles, pak choi	
宫保腰果虾球	
SAUTÉED GONG BAO TIGER PRAWNS	£28
炒锅多佛鱼片	
WOK FRIED DOVER SOLE FILLETS	£39
Sweet & sour sauce	
鲈鱼姜葱蒸	
STEAMED SEA BASS	
Ginger and spring onion FILLET	£24
WHOLE	£24 £36

£12

CHINA

肉类/家禽类

是日時蔬:白菜苗/菜心/芥蘭

Pak choi/ choysum/ kai lan choy

MEAT & POULTRY	
黑椒酱炒牛柳粒 WOK FRIED USDA RIB EYE OF BEEF Black pepper	38
慢炖五花肉 SLOW-BRAISED PORK BELLY Marinated in soya, five spices, garlic, ginger	26
宫保炒鸡丁 SAUTÉED GONG BAO CORN FED CHICKEN	26
蔬菜 VEGETABLES	

面类/饭 NOODLES AND RICE

STIR-FRIED VARIOUS SEASONAL VEGETABLES

干炒牛河 STIR-FRIED HO-FUN NOODLES WITH FILLET OF BEEF	£28
楊州炒飯 HONG KONG STYLE SPECIAL FRIED RICE	£12
鮮蛋炒飯 EGG FRIED RICE (v)	£9

THAILAND

MALAYSIA	
GANG MASSAMAM NUER Thai Massaman Braised beef brisket	£2
GANG PHED PED YANG Thai red curry with roast duck	£3
SIAKAP MASAK LEMAK Thai yellow curry with stone bass	£2
TA-LAY NAMPRIK PHAO Thai sweet & spicy stir fried seafood	£2
YUM GOONG Spicy Thai salad with prawns	£2

MALAISIA

LAMB SHANK RENDANG	£26
Slow cooked Lamb, Malaysian spices, coconut milk	
AUBERGINE AND CHICK PEA SAMBAL	£14
Chilli, garlic, ginger, shallots	

SOUTH ASIAN

SELECTION OF INDIAN HORS D'OEUVRES Onion bhajis, mixed samosa, vegetable pakora, chicken tikka, naan bread CAULIFLOWER SPINACH & LENTIL BHAJI

CURRIES

BIRYANI

Aromatic dish, mixed spices, stir fired basmati rice, served with raita

MADRAS

Hot but not searing

DANSAK

Sweet & sour dish, slightly hot, made with lentils

KORMA

Mild & creamy with rich sauce

All of the above curries are available with the following:

LAMB	£20
CHICKEN	£17
KING PRAWN	£24
PANEER	£16

SIDES

TARKA DHAL	£9
PILAU RICE	£6
BASMATI RICE	£6
NAAN BREAD	£6
POPPADOMS AND CHUTNEYS	£5

MIDDLE EAST

COLD MEZZE

HOT MEZZE

MOUTABEL / HUMMUS /
TABBOULEH / LABNEH /
STUFFED VINE LEAVES
FIG HUMMUS / LOBIEH BIL ZAIT

E8 each

FALAFEL / JAWANEH / BATATA HARA /
ARAYES / KALAJ / CHICKEN LIVERS /
FUL MUDAMMAS / MOUSAKA
KIBBEH / SUJUK / SAMBOUSEK / MAKANEK

£9 each

LAMB MESHWI Tender seasoned lamb cubes chargrilled	£28
Terraer seasoned familia cabes charginiled	
SHISH TAOUK	£18
Marinated chicken breast, chargrilled	
KAFTA	£18
Chargrilled minced lamb, onion, peppers, parsley	
BAMIEH	£16
Lamb cooked in tomato, garlic and coriander sauce, fresh okra	
FAROUJI	£18
Marinated baby chicken chargrilled	
MIDDLE EASTERN MIXED GRILL	£32
Lamb Kafta, Shish Taouk, lamb cutlet, butterfly prawns, served with Charia rice	
ABABIG 641 AB	
ARABIC SALAD	£6
Gem lettuce, peppers, tomato, parsley, dried figs, pomegranate seeds, lemon, sumac	