



FOR THE TABLE

CHOOSE FROM ONE OF THE FOLLOWING...

DECLARATION GIN

By Michael Vaughan & Friends

GREY GOOSE - ORIGINAL

MANCHESTER RASPBERRY GIN

WOODFORD RESERVE

DON JULIO BLANCO

BUMBU XO

£180

SERVED WITH MIXERS OF YOUR CHOICE

CHAMPAGNES

Taittinger Brut NV	£70
Taittinger Rosé NV	£90
Taittinger Comtes de Champagne 2007	£200

Veuve Cliquot Yellow Label NV	£75
Veuve Cliquot 2012	£105

Pol Roger Brut NV	£75
Pol Roger Sir Winston Churchill 2009	£200

Ruinart Blanc de Blanc NV	£100
Laurent Perrier Rosé NV	£100
Dom Perignon 2010	£220
Krug Grand Cuvée, 116 ème Édition	£300
Cristal Louis Roederer 2012	£300

MAGNUMS

Taittinger Brut NV	£140
Laurent Perrier Rosé NV	£200
Cristal Louis Roederer 2009	£900



FOR THE TABLE

Our Williamsburg Metal Seafood Stands allow us to deliver the finest . British Shellfish to your table as fresh as it was caught but with our expert preparation, signature style and elegance.

All our Seafood is caught to order for our Fruit de Mer Stands and therefore must be ordered 72-hours in advance and pre-paid to ensure we deliver only the choicest produce directly to your table

PACIFIC ROCK OYSTERS

CHOICE OF DRESSINGS...

CHILLI & GINGER / SOY & SESAME / MIGNONETTE

6 FOR £18 12 FOR £34 24 FOR £60

CHARGRILLED LANGOUSTINES

CHOICE OF DRESSINGS...

GARLIC BUTTER / CHILLI & CORIANDER AIOLI

6 FOR £20 12 FOR £38 24 FOR £56

FRUITS DE MER

OYSTERS, LANGOUSTINES, HALF LOBSTER,
SCALLOPS, MUSSELS & DRESSED CRAB

£80 FOR TWO PERSONS

CHARCUTERIE

CURED MEATS, SUN BLUSH TOMATOES & DILL PICKLED GHERKINS,
SERVED WITH HOMEMADE TREACLE & GRANARY BREAD

£40 FOR TWO PERSONS

SNACKS & SMALL PLATES

ROSEMARY & GARLIC OLIVES, SMOKED ALMONDS,
SIGNATURE BREAD & VENETIAN DIP, TEMPURA PRAWNS,
SHORT RIB BON BONS WITH TRUFFLE MOUSSE
CRISPY CAULIFLOWER WITH SOY, GINGER & GARLIC

£40 FOR TWO PERSONS

£60 FOR FOUR PERSONS

If you have an allergy or dietary requirement please keep us informed.