

SEAFOOD

Cape Cod Oysters with cocktail sauce and mignonette	22.
Marinated Scallop with dill, lime and fermented radish	22.
Shaved Fennel, cucumber, melon and chilled boston lobster	30.

STARTER

Castelfranco Salad with buttermilk, celery and fennel	17.
Foie Gras Parfait with seville orange and toasted brioche	18.
King Crab Risotto with grapefruit, shrimp and uni	22.
Lioni Burrata with broad bean, black garlic and lemon	18.
Loch Duart Salmon with cucumber gin and horseradish	22.
Steak Tartare with bone marrow and mushroom	21.

SIDE

Chips	8.
Crisp Green Salad with avocado and hazelnut	9.
Green Asparagus with dill cultured cream	9.
Steamed Seasonal Greens	9.

MAIN

Aged Muscovy Duck Breast with endive and braised fennel	40.
Atlantic Halibut with coco bean, green olive and violet artichoke	39.
Berkshire Pork Chop with green peppercorn and beetroot	35.
Striped Sea Bass with asparagus, clam chowder and braised leek	36.
Gnocchi Parisienne with maitake mushroom and pickled cauliflower	29.

ROAST

Beef Wellington with red wine sauce and crispy yukon potato	40.
Dover Sole Meunière with butter, lemon and parsley	MP.
Green Circle Chicken with creamed lovage and golden enoki	35.
Devilled Prime Rib with bone marrow sauce	41.