



CAVIAR & OYSTER BAR

OSTRICHE

Freshly shucked oysters | £2.25 each

MALDON ROCK OYSTERS

A very unique and distinct flavour due to the salt marsh where they are grown

BLACKWATER WILD OYSTERS

A totally wild oyster that has an exquisite taste and a very meaty texture

KUMOMOTO OYSTERS

These oysters are totally wild and handpicked with an exquisite taste and meatiness

CHAMPAGNE & OYSTERS

Enjoy a bottle of Veuve Clicquot Yellow Label Champagne with half a dozen freshly shucked oysters of your choice
£70

A SELECTION OF WINES RECOMENDED BY OUR IN HOUSE SOMMELIER TO PERFECTLY COMPLIMENT OUR SELECTION OF FRESH OYSTERS

FRANCIACORTA BRUT DOCG NV - Ferghettina, Lombardy £42.00
95% Chardonnay, 5% Pinot Nero

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL BRUT NV, Reims £68.00
55% Pinot Noir, 25% Chardonnay, 20% Pinot Meunier

CHAMPAGNE RUINART BLANC DE BLANCS BRUT NV, Reims £89.00
100% Chardonnay

CHABLIS DOMAINE DE LA MOTTE VIEILLES VIGNES 2014/15 - Burgundy, France £41.00
100% Chardonnay

VERMENTINO ISOLA DEI NURAGHI VENDEMMIA TARDIVA 2014 - Capichera, Sardinia £73.50
100% Vermentino

PECORINO YAMADA 2016 - Zaccagnini, Abruzzo £35.75
100% Pecorino



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CAVIAR

IMPERIAL OSCIETRA CAVIAR 30gr £23.75

Traditionally called 'Black Russian Caviar' from the indigenous Caspian sea. A very classical caviar & fantastic value considering its heritage and undeniable quality

IMPERIAL BELUGA CAVIAR 30gr £63.00

This sturgeon is caviar mature at a minimum of 20 years, the eggs are prized for their extremely large pearlescent light grey colour and their creamy afternote

So keen are we for you to try our caviar we sell it to you at cost price.

A SELECTION OF WINES RECOMENDED BY OUR IN HOUSE SOMMELIER TO PERFECTLY COMPLIMENT OUR SELECTION OF FRESH CAVIAR

CHAMPAGNE DOM PERIGNON BRUT 2006, Epernay £184.00
50% Pinot Noir, 50% Chardonnay

CHAMPAGNE CRISTAL BRUT 2009 - Louis Roederer, Reims £220.00
60% Pinot Noir, 40% Chardonnay

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL BRUT NV, Reims £68.00
55% Pinot Noir, 25% Chardonnay, 20% Pinot Meunier

CERVARO DELLA SALA 2014 - Castello Della Sala Antinori, Umbria £96.00
85% Chardonnay, 15% Grechetto

FURORE BIANCO FIORDUVA 2013 - Marisa Cuomo, Campania £68.00
40% Ripoli, 30% Ginestra, 30% Fenile

BIANCO FAYE DOLOMITI 2012 - Pojer e Sandri, Trentino £62.00
50% Chardonnay, 50% Pinot bianco

VINTAGE TUNINA 2014/15 - Jermann, Friuli £68.00
40% Sauvignon Blanc, 25% Chardonnay, 20% Ribolla Gialla, 10% Malvasia Istriana, 5% Picolit