



## 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

#### 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

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#### **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*