

## CHAMPAGNE BY THE GLASS

### NV LAURENT-PERRIER

« La Cuvée » Brut - 16

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Blanc de Blancs Brut Nature - 28

### NV LAURENT-PERRIER

Cuvée Rosé - 24

### MV LAURENT-PERRIER

Grand Siècle N° 24 - 52

## AMUSEMENT MILE

### NITRO POPCORN - 7

### EDIBLE BALLOONS - 5

### NITRO ICE-CREAM - 18

(for two minimum)

## HOUSE COCKTAILS

### BEYOND THE GATES - 14

Bacardi, Discarded rum, lime, banana

### THREE BRIDGES - 13

Vodka, dill, parsley, elderflower cordial, citrus

### THE BLUDHAVEN - 14

Monkey Shoulder whisky, honey,  
toasted sesame seeds

### THE PARK ROW MARTINI - 14

House Vermouth with gin or vodka

## OYSTERS

### MORECAMBE BAY

Six - 21 / Dozen - 42

### FRIED OYSTERS, CELERIAC REMOULADE, HONEY & BLACK TRUFFLE

Six - 24 / Dozen - 48

## CAVIAR

### SIBERIAN STURGEON

30g - 90

50g - 150

### IMPERIAL

30g - 120

50g - 200

## STARTERS

### CITRUS CURED LOCH FYNE SALMON,

avocado purée, pink grapefruit, breakfast radish,  
Aruga caviar - 15

### USDA HAND-CUT STEAK TARTARE,

confit egg yolk, fried beef tendons, Berkswell cheese - 16

### JERUSALEM ARTICHOKEs,

goat's cheese, toasted hazelnuts, Pedro Ximenez gel,  
vinegar shallots (V) - 14

### MULLIGATAWNY SOUP,

Bombay potatoes, date chutney, puffed wild rice (VG) - 8

### LOCH FYNE HAND DIVED SCALLOPS,

Ironbark pumpkin, pumpkin seed & oat crumble - 18

### BEETROOT CARPACCIO,

beet jelly, beet foam, pomegranates, pecan nuts & horseradish (VG) - 12

### POTATO CROQUETTES,

herb crème fraîche Native lobster, Aruga caviar - 19

## TO SHARE

### GOTHAM CITY HARBOR PLATTER - 82

Diver scallop ceviche, king prawns, Lindisfarne oysters,  
Shetland mussels, Cornish clams, spider crab, octopus salad  
Add half lobster - 28

### GOOSNARGH TRUFFLE GLAZED WHOLE CHICKEN,

black truffle pomme puree, Madeira jus - 72

### 550G 28 DAY USDA CHATEAUBRIAND - 90

## MAINS

### DOVER SOLE À LA GRENOBLOISE - 44

### WILD SEA BASS, razor clams

& caviar, braised celery, cucumber, wasabi beurre blanc - 36

### AYHNOE PARK ESTATE FALLOW DEER,

roasted beets, blackberry gel & liquorice jus - 36

### 250G LAKE DISTRICT BLUE GREY RIBEYE STEAK,

peppercorn sauce - 40

### ORANGE BLOSSOM HONEY GLAZED

### LANCASHIRE DUCK BREAST

confit duck & smoked bacon lentil ragout - 32

### LAKE DISTRICT BRITISH BEEF,

red wine braised beef cheeks, parsnips & kale - 36

### CHAMPAGNE & BLACK TRUFFLE RISOTTO,

forest mushrooms, Parmesan (V) - 26

## SIDES

French fries with truffle & Parmesan - 6

Tenderstem broccoli, chilli & garlic - 6

Mixed green leaf salad - 6

Truffle mac & cheese - 8

Selection of warm house breads,

black truffle cultured butter - 6

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