

## CAVIARS

### IMPERIAL BAERI

30 G — 90  
50 G — 150  
125 G — 375

### OSCIETRA SELECTION

30 G — 125  
50 G — 200  
125 G — 500

### OSCIETRA RESERVE

30 G — 140  
50 G — 230  
125 G — 575

### KASPIA'S GOLD\*

30 G — 180  
50 G — 300  
125 G — 750

\*upon availability

### ROYAL BELUGA

30 G — 225  
50 G — 375  
125 G — 935

### THE DUETS

#### DUET OF ROYAL CAVIAR

	2 x 30 g	2 x 50 g
Imperial Baeri, Oscietra Selection	215	350
Imperial Baeri, Oscietra Reserve	230	380

#### DUET OF IMPERIAL CAVIAR

Oscietra Selection, Beluga	350	575
Oscietra Reserve, Beluga	365	605

### THE TRILOGIES

#### ROYAL TRILOGY OF CAVIAR

Imperial Baeri, Oscietra Selection, Oscietra Reserve	355	580
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#### IMPERIAL TRILOGY OF CAVIAR

Imperial Baeri, Oscietra Selection, Beluga	440	725
Imperial Baeri, Oscietra Reserve, Beluga	455	755

### THE BAKED POTATOES

#### BAKED POTATO WITH CAVIAR

	30 g	50 g	80 g
Imperial Baeri	96	156	246
Oscietra Selection	131	206	326
Oscietra Reserve	146	236	374
Beluga	231	381	606

### THE EGGS

#### CONFIT EGG YOLK - toasted rye bread, salmon roe & Imperial Baeri 25 g

95

#### KASPIA ROYALE - Norwegian smoked salmon, poached eggs, hollandaise & toasted muffin

Salmon Roe 25 g

30

Imperial Baeri 25 g

85

#### ARCADY EGGS - poached eggs, paprika cream, toasted brioche with Imperial Baeri 25 g

80

#### OMELETTE - Imperial Baeri

	30 g	50 g	80 g
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95	155	245
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#### FRIED EGGS - Imperial Baeri

95	155	245
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A discretionary service charge of 15% will be added to your bill

Please inform your server of any allergies or intolerances before placing your order, as not all ingredients are listed and we cannot guarantee the total absence of allergens



## STARTERS

<b>KING FISH SASHIMI</b> <i>pickled jalapeños, orange dressing &amp; salmon roe</i>	18	<b>KASPIA LOBSTER BISQUE</b> <i>Cognac cream, croutons &amp; chives</i>	21
<b>CRAB &amp; CRAYFISH SALAD</b> <i>mixed leaves, lemon vinaigrette &amp; radish</i>	24	<b>TARAMASALATA SELECTION</b> <i>crab, sea urchin, caviar &amp; toasted brioche</i>	19
<b>BURRATA - roasted aubergine &amp; sundried tomato (v)</b>	16	<b>CAVIAR TARAMASALATA - toasted brioche</b>	17
<b>STEAK TARTARE</b> <i>anchovy dressing, quail's egg, Imperial Baeri &amp; croutons</i>	35	<b>IBERICO HAM DE BELOTTA - 36 months</b>	36
<b>ROASTED SEASONAL PUMPKIN (vg)</b> <i>pickled red onions, toasted hazelnuts &amp; balsamic pearls</i>	16	<b>KASPIA CROQUE MONSIEUR</b> <i>Norwegian smoked salmon, Comté &amp; Imperial Baeri</i>	77
<b>GRILLED GALICIAN OCTOPUS</b> <i>sautéed potatoes, caramelised shallots, chorizo &amp; smoked paprika</i>	19	<b>KASPIA CHEESE SANDWICH</b> <i>Mozzarella, Gouda &amp; Imperial Baeri</i>	69
<b>KASPIA FISH SOUP - croutons, Gruyère &amp; rouille</b>	16	<b>CAVIAR PIZZETTA</b> <i>Mozzarella, burrata &amp; Imperial Baeri</i>	73

## SMOKED FISH

<b>ROYAL SALMON CARPACCIO</b> <i>Imperial Baeri</i>	30 g 105	50 g 160	<b>CURED SALMON HEART</b> <i>shaved fennel &amp; basil oil</i>	28
<b>GRAVLAX</b> <i>cured salmon, mustard &amp; dill sauce</i>			<b>SMOKED EEL</b> <i>crushed new potatoes &amp; horseradish cream</i>	18
<b>SALMON CARPACCIO</b> <i>shaved fennel, Ponzu dressing &amp; fried capers</i>			<b>SMOKED SALMON TRIO</b> <i>traditional Norwegian, Scottish &amp; wild Danish</i>	34
<b>SCOTTISH SMOKED SALMON</b> <i>blinis &amp; crème fraîche</i>			<b>TRADITIONAL NORWEGIAN SMOKED SALMON</b>	24
			<b>WILD DANISH SMOKED SALMON</b>	22
			<b>SCOTTISH SMOKED SALMON</b>	22

## MAINS

<b>FILLET OF BEEF</b> <i>dauphinoise potatoes, watercress &amp; veal jus</i>	48	<b>ROASTED NATIVE LOBSTER</b> <i>garlic butter, pommes allumettes &amp; mayonnaise</i>	half 34	whole 68
<b>BREAST OF CORNISH RED CHICKEN</b> <i>wild mushroom &amp; white wine sauce, pomme puree</i>	28	<b>DOVER SOLE</b> <i>caviar beurre blanc meunière</i>		72 50
<b>STEAK TARTARE</b> <i>anchovy dressing, quail's egg, Imperial Baeri &amp; pommes allumettes</i>	70	<i>grilled</i>		50

## PASTA

<b>LOBSTER TAGLIOLINI</b> <i>chilli, garlic &amp; sherry</i>	30	<b>SEA URCHIN FETTUCCINE</b> <i>samphire, lemon zest, toasted breadcrumbs</i>	27
<b>CAVIAR TAGLIOLINI</b> <i>Champagne cream sauce, Imperial Baeri</i>	30 g 90	<b>WILD MUSHROOM FETTUCCINE</b> <i>shaved Parmesan (v)</i>	23
	50 g 150	<b>SMOKED SALMON FETTUCCINE</b> <i>salmon roe &amp; vodka cream sauce</i>	29

## SIDES

<b>SAUTEED BABY HERITAGE CARROTS</b> <i>dukkah &amp; yoghurt</i>	6	<b>POTATOES</b> <i>Kaspia baked potato, pomme puree, pommes allumettes</i>	6
<b>SEASONAL ROASTED CABBAGE</b>	6	<b>MIXED SALAD</b> <i>lemon vinaigrette</i>	6
<b>TENDERSTEM BROCCOLI</b> <i>chilli &amp; garlic</i>	6	<b>BLINIS</b>	5