



À LA CARTE

Aperitif

BLOOD ORANGE NEGRONI, *Nicholsons Blood Orange Gin, Campari, Hotel Starlino Vermouth*, 16

KYURI SAKETINI, *Akashi Tai Junmai Sake, Lillet Blanc, Umami Bitters, Cucumber Ribbon*, 17

POMELLE SPRITZ, *Pomelle Grapefruit, Thomas Hatte Champagne, Sparkling Water, Mint*, 20

SEVENTY ONE MARTINI, *Barrel Aged 71 Gin, Noilly Prat, Grapefruit Peel*, 38

For the Table

JERSEY ROCK OYSTERS, *À la Hut or Classic*, 6 each

PADRON PEPPERS, *Smoked Salt*, 8

SQUID CROQUETTES, *Chipotle Mayo*, 7

MARINATED OCTOPUS, *Citrus Vinaigrette*, 16

POPCORN SHRIMP, *Cajun Mayo, Furikake*, 12

MINI CHORIZO, *Cider, Garlic, Spice*, 8

FOCACCIA, *Extra Virgin Olive Oil*, 7

PB = Plant Based, *V* = Vegetarian. Other unmarked dishes may also be appropriate, please ask your server for a dishes ingredients.

Children's menu available on request. VAT inclusive.

A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.

Starters

FISH SOUP

Gruyere, Rouille, 16

SCORCHED MACKEREL

Calamansi Cream, Mussels & Nasturtium Oil, 16

ARGENTINIAN PRAWNS

Shell-On, Garlic Chilli Butter, 19

CRAB SALAD

Avocado, Togarashi, Sauce Verte, Yuzu Mayo, Seasonal Leaves, 18

STEAK TARTARE

Yuzu Mayo, Pickled Shimeji, Caviar, Nori Crisp, 16

PROSCIUTTO DI SAN DANIELE

Sour Cream, Cherry Tomatoes, 20

WATERMELON "SASHIMI"

Ponzu, Furikake, Gochujang Mayo *PB* 16

BANG BANG MUSHROOMS

Sautéed Japanese Mushrooms, Asparagus, Cashew Dressing, *PB* 16

FISH TACOS

Baja Sauce, Green Mole, Wasabi Soy, Coriander, 17

GRILLED OCTOPUS

Tomato Ragu, Chorizo, Chilli, 27

PLUMA IBÉRICA

Dressed Cucumber, Sesame Seeds, 22

SCALLOPS

Dulse Seaweed Butter, Smoked Pike Roe, 18

Fish

WHOLE SEA BREAM, Ginger, Coriander, Garlic, 35

HALIBUT, Asparagus, Crayfish, Beurre Blanc, Trout Roe, Nasturtium Oil, 49

LOBSTER SPAGHETTI, Bisque, San Marzano Tomatoes, Vodka, 48

INDONESIAN FISH CURRY, Sea Bass, Roasted Fennel, Roasted Butternut, Pilau, 38

LEMON SOLE, Beurre Noisette, Capers, Lemon, 37

LOBSTER, Garlic Butter, Fries & Salad, 85

BIG FISH, Roscoff Onions, New Potatoes, Isle Of Wight Tomatoes, Sauce Vierge, Chive Beurre Blanc, Chimichurri, Market Price - See Board

SURF N' TURF, 28 Day Dry Aged T-Bone Steak, Whole Lobster, Crevettes, Garden Salad, Fries, Peppercorn Sauce, Béarnaise & Chimichurri, (Bone Marrow - optional, please ask)
195 for Two to Share

Plats

KOREAN POUSSIN, Pak Choi, Spring Onion, Blistered Chilli, Jasmine Rice 28

LOBSTER BURGER, Half Lobster, Beef Patty, Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries, 68

CHEESEBURGER, Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries, 26

GNOCCHI, Sweetcorn Velouté, Vegan Feta, Dukkah, *PB*, 20

CELERIAC, Carrot and Truffle Purée, Oyster Mushroom, Jerez Reduction, *PB* 21

RISOTTO, Fennel, Orange, Lemon Verbena, Lime Gel, *V*, 25

STEAKS & CHOPS

Includes Fries

RIBEYE, 32 Day Dry Aged, 12oz, 49

ROSEVEAL CHOP, 18oz, 75

T-BONE 28 Day Dry Aged 36oz (for two), 110

Sides

All at 6.50

FRIES

GREEN SALAD

NEW POTATOES, Samphire, Smoked Salt

TENDERSTEM, Chilli, Crispy Garlic

BUTTERED GREEN BEANS

JASMINE RICE, Coriander, Crispy Onions

For the Table

GREEN SALAD, 12

BURRATA CAPRESE, 19

Sauces

All at 4

BÉARNAISE

PEPPERCORN

CHIMICHURRI

KIMCHI MAYO

Desserts

CHOCOLATE CRÉMEUX, 14

Cherry Gel, Miso Caramel

RASPBERRY ETON MESS, 15

Raspberries, Meringue, Lemon Balm

SEARED BRIOCHE, 13

Miso Caramel, Yuzu Ice Cream

ALASKA CONE, 11

Raspberry, Meringue

LEMON TART, 12

Raspberry Sorbet

ROASTED PINEAPPLE, 12

*Chilli, Lime, Coconut *PB**

CHEESEBOARD, 22

Barbour's Mature Cheddar, Roquefort, Tunworth & Tracklements

JUDE'S ICE CREAM & SORBET

One Scoop 4 | Two Scoops 7

Ice Cream: Vanilla | Chocolate | Strawberry | Salted Caramel

*Sorbet: Raspberry | Lemon | Mango *PB**

*Vegan: Vanilla | Coconut *PB**