



CRUDO

Maldon Rock Oysters 3 / 6 12.5 / 25
Pickled apple & melon, urfa chilli

Chalk Stream Trout 12
Patience gin, Sicilian melon, mint

Tuna Loin 12
Citrus fruits, shallots, chives

SMALL PLATES

Pearl Meze (for 2) 18
Hummus, smoked aubergine, Sheep's labneh, homemade hot salsa, marinated artichokes, pan bread

Carbonara Croquette 11
Smoked guanciale

Scorched Padron Peppers 7
Labneh

Ibérico Bellota 16
Bread sticks

Rope-Grown Mussels 12
Pepper, tomato, coriander

Glazed Octopus 14
Nduja aioli, apple, lime

Burrata 14
Grilled peppers, artichokes, hazelnuts

Wedged Greek Salad 11
Olives, feta

King's Caviar 10g / 30g 40 / 120
Potato rosti, sour cream, chives

LARGE PLATES

Native Lobster Linguine 28
Cherry tomato, basil

Whole Grilled Scarlet Prawns Pil Pil 27
Green chilli, garlic

Grilled Swordfish 24
Preserved lemon, parsley

Aubergine Parmigiana 23
Charred rosemary dough

Ibérico Pork Meatballs 21
Romesco sauce, aged Parmesan

Smokey Onglet Steak 24
Beef fat chimichurri, shoestring potatoes

Chicken Milanese 27
Capers, egg, King's Caviar

Lamb Chops 29
Sumac, tzatziki, dill

Plateau de Fruits de Mer Market Price

SIDES

Spiced Young Cauliflower 6
Yoghurt, pomegranate, green salsa, toasted almond

Patatas 6
Triple-cooked / bravas sauce / rosemary / truffle

Caponata 6
Grilled vegetables, pine nuts, basil

Dressed Salad Leaves 6
Orange, hazelnut

DESSERT

Saville Orange Polenta Cake 9
Crème fraîche, pistachio

Pearl Soft Serve 9
Chocolate sauce or affogato

Crema Catalana 9

Aged Manchego 12
Quince, honey blossom