

Pick Stein

CONSERVATORY MENU

EXMOOR CAVIAR Cornish salted Baerii served with blinis and crème fraîche 10g. 56 kcal 39.50

JERSEY OYSTERS AND EXMOOR CAVIAR
with beurre blanc and spinach 115 kcal 7.50 each

OYSTERS

shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5.50 each

GRILLED ROCKEFELLER OYSTERS

with spinach, watercress and Parmesan. 6.00 each

LARGE RED ATLANTIC PRAWNS

we recommend to split these in half and we provide a teaspoon for the tomalley in the head which is not to be missed! 10.50 each

JAMÓN IBÉRICO DE BELLOTA

the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sourdough bread and fresh tomatoes. Fino sherry and Ibérico ham are perfect partners. One of those taste combinations where one seems to endlessly complement the other. 22.95

SASHIMI OF SCALLOPS, WILD SEA BASS, TUNA AND LOCH DUART SALMON

with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 28.50

THE SEAFOOD RESTAURANT

Please ask for any allergen information. | A discretionary charge of 12.5% will be added to your bill.