



CAVIAR HOUSE

THE FINEST

ALL DAY BRUNCH

Scrambled Eggs & Caviar	£18.00
Rich and creamy free range hens eggs, served with caviar and toast.	
Eggs Royale	£20.00
Poached free range hens eggs, served on a toasted muffin with Smoked Salmon, topped with homemade Hollandaise sauce with caviar.	
Tsarina	£44.00
10g of Prunier caviar, smoked salmon served on a savoury pancake topped with crème fraîche.	
The Royal Trio	£22.00
Rich and creamy scrambled free range hens eggs with smoked salmon and caviar, served with toast.	
Smashed Avocado on Toast (V)	£15.00
Served on toasted sourdough with a rich soft poached free range hens egg.	

OYSTERS

Please ask a member of staff for today's selection.

3 pieces	£15.00	6 pieces	£28.00
9 pieces	£40.00	12 pieces	£52.00

SOUPS & SALADS

Lobster Bisque	£22.00
Smooth, creamy lobster bisque, topped with succulent lobster meat and croutons.	
French Onion Soup	£14.00
A classic and robust French soup, with onions, topped with toasted Gruyère baguette slices.	
Crab Salad	£38.00
White crab meat served with a green leaf salad. <i>(This dish may contain elements of shell)</i>	
Burrata & Tomato Salad with Caviar	£25.00
Burrata, served with tomatoes, Balsamic Glaze, topped with Prunier Tradition Caviar.	
Goat Cheese Salad (V)	£17.00
Beetroot, mixed leaves, creamy goats cheese and roasted walnuts drizzled with a honey mustard dressing.	
Falafel Salad (VG)	£19.00
Warm falafel salad, served with chef's homemade hummus, topped with pomegranate.	

SUSHI

All of our Sushi dishes are freshly prepared to order.

Sashimi

3 pieces

Tuna	£18.00
Salmon	£16.00
Prawn	£16.00

Vegetarian Roll (v)

8 pieces

£24.00

Salmon Lovers Roll

8 pieces

£24.00

Nigiri

2 pieces

Tuna	£16.00
Salmon	£14.00
Prawn	£14.00
Caviar	£20.00

Spicy Tuna Roll

8 pieces

£25.00

California Roll

8 pieces

£25.00

Dragon Roll

8 pieces

£30.00

Executive Chef

Neil Santiago

Enjoy a chilled glass of our House 'Sake Ono' Junmai Daiginjo
to compliment any of our Sushi dishes.

125ml £25.00

SMOKED SALMON

Balik Salmon is produced in our own smokery in Ebersol, Toggenburg, Switzerland.
Caviar House Smoked Salmon is smoked and matured by Le Borvo in Burgundy, France.

Served with salad and toasted bread.

BALIK SMOKED SALMON FILLET

Balik No1

£80.00

Smoked and prepared in the original Balik oven, which was closed down in 1994.
In 2010, we decided to re-open the oven and were able to source a unique and rare Salmon
from Norwegian waters.

Balik Tsar Nikolaj Fillet

£70.00

The noble and most tender part of the famous Balik smoked Salmon.

SCOTTISH SLICED SALMON

Classic

£29.00

Gravlax

£29.00

or opt for the duo,

£29.00

a combination of both the Classic and Gravlax

SMOKED SALMON

Balik Salmon Tartare

£27.00

Balik Salmon fillet finely chopped and seasoned, served with a green salad and toasted bread.

Our Prunier caviar & Balik Salmon come from our own Prunier Manufacture and Balik Smokery.
If you have any food allergies, intolerances or sensitivities, please let us know before you order.
All prices include VAT charged at the standard rate.

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

FINEST CAVIAR

The finest selection of caviars sourced from the best farms all over the world



CAVIAR HOUSE FINEST OSCIETRA

A fine hazelnut aroma underscores a balanced flavour.

30g £120.00 50g £195.00 125g £480.00 250g £950.00



CAVIAR HOUSE FINEST PURE KALUGA

Our Pure Kaluga selection is renowned for its exquisite taste, velvety texture and lingering mouthfeel.

30g £170.00 50g £270.00 125g £630.00 250g £1,195.00



CAVIAR HOUSE FINEST IMPERIAL

This caviar of light colour has a firm texture and a coarse, fleshy grain. Its aromas in the mouth are very fine and complex.

30g £170.00 50g £270.00 125g £630.00 250g £1,195.00



CAVIAR HOUSE FINEST BELUGA

With a full-bodied structure and an unrivaled development on the palate, Beluga caviar brings a unique consistency and flavour.

30g £265.00 50g £430.00 125g £1,080.00 250g £2,136.00



CAVIAR HOUSE FINEST ALMAS

This rare caviar from the Albino Beluga sturgeon Huso Huso, has a distinctive light golden colour, while its salty flavour delivers creamy, buttery notes.

30g £780.00 50g £1,200.00 125g £3,000.00

CAVIAR EX

Master of Selection

£195.00

Indulge in this exclusive experience, and explore six varieties of caviar in one dish, carefully selected for their unique differences in flavour, colour and texture.

Our caviar master has chosen the very best from both our ranges of Caviar House 'Finest Selection' and French 'Prunier caviar', to present you with the famous Beluga, gleaming & golden Oscietra, to the rich dark pearls of the Baerii caviar; this is a true culinary exploration.

Vodka Bump

£27.00

Caviar & Vodka shot.

Caviar &

£50

30g Prunier
served with lightly salted h

PRUNIER CAVIAR

The finest French caviar direct from our own farm in Montpon-Ménéstérol



PRUNIER BAERI TRADITION

The fine and unique characteristics of this caviar are the very definition of the Prunier range. Its pure taste with hints of almonds and walnuts leaves a long-lasting taste on the palate.

30g	£115.00	50g	£165.00	125g	£385.00	250g	£745.00
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PRUNIER BAERI SAINT-JAMES

The delicate roe impresses with its lovely, long-lasting aroma and its lively, salty flavour.

30g	£145.00	50g	£225.00	125g	£550.00	250g	£1,080.00
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PRUNIER BAERI PARIS

A complex and unique aroma is complemented by a subtle and creamy character in a caviar with a very low salt content.

30g	£145.00	50g	£225.00	125g	£550.00	250g	£1,080.00
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PRUNIER OSCIETRE SUPERIEUR

This Oscietre caviar is with light brown-grey grains and a creamy texture, will delight the most subtle palates by giving them a unique aromatic persistence.

30g	£170.00	50g	£270.00	125g	£630.00	250g	£1,195.00
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PERIENCES

The Ultimate Caviar Tray £150.00

The Ultimate Caviar Experience,
50g of caviar served on a variety of tasting dishes including,
Balik Tsar Nikolaj Fillet, Oyster, Burratina,
Salmon Tartare, Potato Salad and egg.

Champagne Bump £27.00

Caviar & Champagne glass.

& Crisps
1.00

Baeri Caviar,
and cooked potato crisps.

SEAFOOD BAR CLASSICS

Chef's recommendation

King Seafood Platter * **Sharing Platter** £275.00

A celebration of the sea! 30g Prunier caviar, whole lobster, King Crab leg, dressed crab, crevettes, baby prawns, crayfish, salmon tartare, salmon roe, oysters, with blinis and bread.

King Crab & Caviar £115.00

Succulent King Crab served with 10g of Prunier Baeri caviar and a green leaf salad.

Royal Fish Filet Burger £75.00

Battered hake fillet, served in a brioche bun with melted American cheese, chef's homemade tartar sauce, finished with 15g of Prunier Saint-James Caviar.

Lobster & Caviar Club Sandwich £45.00

Half a lobster, boiled egg, tomato, mixed leaves, Emmental cheese and chef's signature Caviar Marie Rose sauce, nestled in between layers of thick wholemeal bread. Served with fries.

Caviar Baked Potato £75.00

30g Prunier Baeri Caviar, served on top of an indulgent twice baked potato.

Foie Gras £35.00

Served with fruit chutney, and toasted bread.

Seafood Platter £52.00

Smoked sliced salmon, sliced Gravlax salmon, Balik Tartar, shrimps, king prawns, a spoon of caviar and an oyster, served with a green salad, new potato salad and a bread plate.

Taste of Excellence £75.00

Caviar, salmon and foie gras - arguably the greatest delicacies produced anywhere in the world - are presented in a selection created with the ultimate know-how and passion.

Royal Shrimp Cocktail £35.00

Shrimps served in our signature Marie Rose sauce, laid on a bed of avocado.

Caviar Spaghetti £44.00

Served with a creamy white wine sauce.

Lobster Roll £45.00

A toasted brioche roll filled with tender lobster and crayfish, dressed in a rich Marie Rose sauce with cucumber and shredded lettuce. Accompanied by a side of either fries or green salad.

Lobster Caesar Salad £40.00

Our take on the classic Caesar with succulent lobster and crayfish mixed into crisp lettuce served with our homemade Caesar dressing. Finished with a boiled egg topped with Prunier Tradition Caviar.

Cheese Board (V) £30.00

A Selection of cheeses, served with crackers and fruit chutney.

SIDE DISHES

Olives	£5.50	New potato salad (V)	£6.00
Mixed green salad (V)	£6.00	Bread stand (V)	£7.00
Tomato & Onion salad (V)	£6.00	French fries (V)	£7.00
Pan fried new potatoes	£8.00	French fries	£9.00
add 10g caviar for a supplement of £25		with truffle salt & parmesan	

V = Vegetarian - VG = Vegan

CHAMPAGNES

	Flute	37.5cl	Bottle
Caviar House Selection Brut N.V., France	£21.00	£55.00	£102.00
Caviar House Selection Rosé, France	£23.00	£60.00	£110.00
Besserat de Bellefon Bleu Brut, France	£26.00		£120.00
Telmont Réserve Brut, France	£22.00		£125.00
Telmont Réserve de la Terre, France	£29.00		£160.00
André Clouet Grande Réserve Brut NV, France	£23.00		£128.00
André Clouet Dream Vintage 2015 Blanc de Blancs, France			£160.00
André Clouet n°3 Grande Réserve Rosé, France	£29.00		£156.00
Laurent Perrier Cuvée Rosé, France			£180.00
Ruinart Blanc de Blancs NV, France	£36.00		£210.00
Dom Perignon Brut, Vintage, France			£350.00
Louis Roederer Cristal, France			£690.00

WHITE WINES

	Glass 125 ml	Bottle
Bourgogne Aligoté - Domaine du Prieuré France	£11.00	£56.00
Chablis - Domaine des Miles France	£15.00	£75.00
Chablis 1 ^{er} Cru Vaulorent - Domaine N & G Fevre France		£124.00
Chardonnay (unwooded) sur lie - De Wetshof Estate South Africa	£10.00	£49.00
Macon Villages 'Clos de Condemine' - Domaine Luquet France	£12.50	£64.00
Beaujolais Villages Blanc - Domaine Famille Gauthier, Morgon France	£12.00	£68.00
Muscadet 'la Pêcherie' - Domaine Jérémie Huchet France	£9.00	£50.00
Pinot Grigio 'Portenova' - Sacchetto Veneto, Italy	£9.50	£50.00
Pouilly-Fumé 'Baron de L' - Domaine de Ladoucette France		£195.00
Puligny-Montrachet 1 ^{er} Cru 'Les Referts' France		£380.00
Sancerre 'La Mercy-Dieu' - Domaine Bailly-Reverdy France	£16.50	£82.00
Sauvignon Blanc 'Havoc & Harmony' Wairau River Wines, Marlborough New Zealand	£10.00	£47.00

ROSÉ WINES

	Glass 125 ml	Bottle
Pinot Grigio Ramato Rosé 'il Barco' Veneto, Italy	£10.50	£50.00
Piquepoul de Noir Rosé - Vignobles Foncalieu France	£9.50	£49.00
Whispering Angel Rosé Provence, France	£15.00	£75.00
		Magnum £160.00

RED WINES

	Glass 125 ml	Bottle
Bourgogne Pinot Noir - Domaine du Prieuré France	£14.00	£70.00
Merlot 'La Vigneau' - Pays d'Oc France	£9.50	£40.00
Pinot Noir Nature in Concert - De Wetshof Estate South Africa		£120.00

SPIRITS

VODKA

Beluga Noble Vodka	£14.00
Belvedere Vodka	£14.00
Beluga Gold Line Vodka	£45.00
Titos Vodka	£14.00

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Oyster Adriatic Gin	£15.00
Hendrick's Gin	£13.00
Roku Gin	£13.00
58 & CO London Dry Gin	£16.00
Monkey 47 Gin	£17.00

RUM

Diplomatico Reserva Rum	£16.00
Planteray 3 Stars Silver Rum	£13.00
Planteray XO	£20.00
20th Anniversary Rum	

AGAVE SPIRITS

Teremana Blanco Tequila	£14.00
El Rayo Plata Tequila	£13.00
El Rayo Reposado Tequila	£14.00
Don Julio 1942 Tequila	£55.00

WHISKY (BLENDED SCOTCH)

Johnnie Walker Black Label	£16.00
Johnnie Walker Gold Label	£24.00
Johnnie Walker Blue Label	£45.00

WHISKY (SINGLE MALT)

The Macallan 15 Years Old Double Cask	£40.00
Dalmore 12	£16.00
Dalmore 15 Cigar Malt	£32.00
Highland Park 12 Years Old	£17.00

AMERICAN WHISKY

Woodford Reserve Bourbon	£14.00
Makers Mark	£13.00
Angel Envy	£14.00

50 ml

IRISH WHISKEY

Jameson	£14.00
Redbreast 12 Year Old	£16.00

JAPANESE WHISKY

Hibiki Harmony	£25.00
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COGNAC

Hennessy VSOP	£15.00
Hennessy XO	£45.00
Louis XIII Classic Decanter	£390.00

50 ml

BEERS

Sapporo Lager, Japan	340 ml	£9.00
Noam, Germany	340 ml	£10.00
Bero Kingston Golden Pils, <0.5% Alc	355 ml	£10.00

SOFT DRINKS

Tomato Juice	Bottle	£5.00
Tonic Water		£5.00
Still / Sparkling Mineral Water		£5.00
Coca-Cola / Diet Coke / Sprite		£5.00
Fresh Orange Juice		£5.00
Grapefruit/Pineapple Soda		£5.00

COFFEE & TEAS

Espresso	£5.00
Double Espresso	£6.00
Americano	£6.00
Cappuccino	£6.00
Latte	£6.50
Flat white	£6.50
Hot Chocolate	£6.00
Tea	£5.00

For a selection of our teas,
please ask a member of staff.

Disclaimer: Spirits are served in 50ml measures.
25ml measures are available upon request.
Please ask a member of the team for more information.