

Small Plates

Grilled Japanese chicken skewers, yakitori sauce	14
Beef carpaccio, rocket & parmesan, truffle oil 🦋	15
Yellow tail, pickled ginger, carrot & radish	14
Tempura king prawns	17
Sautéed king prawns, chilli & yuzu butter 🦋	17
Tuna tartar with wasabi mayonnaise	15
Dorset crab, anchovy mayonnaise, crouton	16
Burrata & cherry tomatoes, balsamic vinegar	15

Paris Grill

Lamb cutlets with spicy green miso sauce 🦋	24
Ribeye steak - 250g 🦋	33
Fillet steak - 225g	38
Sirloin on the bone steak - 360g	34
Corn fed Chicken, seasonal trimmings	28

Pasta

Ravioli of peas & shallot, grilled courgette & wild rocket (Ve.)	26
Risotto Primavera (V)	26
King prawn linguini	32

Fish

Black cod with miso & sake, saute pak choi 🦋	40
Dover sole - grilled or meunière 🦋	46

Salads & Sides

Broccoli	6
Thyme glazed carrots	6
French beans	6
Baby gem leaves, dijon vinaigrette, croutons	8
Heirloom tomato & basil salad, purple pesto (Ve.)	9
Garden fresh asparagus & bean salad	10
Stringfellows slow roasted potatoes 🦋	8
French fries / chunky chips	6

Caviar by Laura King

Served with crème fraîche & blinis

Beluga 10g (known as the kings caviar)	125	Golden Oscietra 10g (the Shah's caviar)	60
Oscietra 10g (buttery sweet flavour)	50	Sevruga 10g (delicious salty flavour)	40

Desserts

Chocolate & cherry fondant, poached cherries, pistachio ice cream	12
Stringfellow's seasonal fruit platter 🦋	14
Salted caramel tart, hazelnut ice cream & poached blackberries (<i>Fred's favourite</i>)	12
Petit fours	12
Selection of homemade ice cream	9