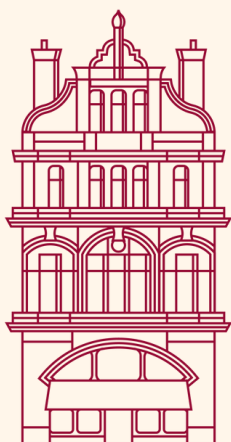




MICHELIN 2025

PRINCE ARTHUR

BELGRAVIA



SAMPLE MENU

PINTXOS

Gildas	6
Deville Egg, 5g Osietra Caviar	10
Foie, Sherry Onions, Brioche	18
Pickled Mussels, Piquillo Jam, Iberico Lardo	15
Chutoro, Tomato, Arbequina	18
Smoked Eel Brandade, Trout Roe	16

SMALL PLATES

Sea Urchin Soup, Trout Roe	18
House Morcilla, Tolosa Beans	18
Green Peas, Goats Curd	14
Bitter Greens, Wild Sorrel, Poached Quince Salad	25

IN-HOUSE CAVIAR

With Turbot Dripping Potatoes, Crème Fraîche	
Osietra	XX/XX XX/XX XX/XX
Amur Royal	XX/XX XX/XX XX/XX

RAW

Connemara Oyster	5 (1/pc)
Bluefin Tartare, Horseradish	28
Scallop, Ajo Blanco, Pippara Oil	16
Sea Urchin, Quail Egg Yolk	16
Chutoro Crudo	28
Carabinero Prawns	50 (2/pcs)

WOOD-GRILL SPECIALTIES

Charred Peppers	10
Carabinero Prawn, Arbequina	25 (1/pc)
Wild Mushrooms, Soy Cured Egg Yolk	26
Lamb Cutlets, Mojo Verde	30
Halibut, Mountain Cider Beurre Blanc	36
Native Lobster Rice, Saffron Aioli	60
Galician Blond, Txuleta	120 (1.2kg)

	Whole Cornish Turbot, Pil-Pil	90
	Rioja Blanco, Maturana	175ml
	'La Nevera' Nivarius, Spain 2018	19

SIDES

Cuore d Vuesuvio, Ajillo	10
Envie, Orange, Mustard	8
Beef Fat Potatoes, Aioli	8

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.