



SAMPLE DAILY MENU

# PRINCE ARTHUR

BELGRAVIA

## APERITIFS

Saffron Spritz	12	House Martini	12	Champagne Gls	18
Gildas	6	Marinated Olives	5	Maldon Oyster	5

## IN-HOUSE CAVIAR

Choice of Turbot Dripping Potatoes or Cucumber, Crème Fraîche

Siberian Baerii	10g/20	50g/100	125g/250
Royal Imperial	10g/25	50g/120	125g/280

## SMALL PLATES

House Chorizo Scotch Egg, Beer Mustard	10	Devilled Egg, 5g Siberian Baerii Caviar	10	Cured Red Mullet, Ajo Blanco	18
Txangurro Crab, Turbot Dripping Potatoes	12	Lobster & Sea Urchin Soup, Trout Roe	18	Sea Urchin, Quail Egg Yolk	16
Tuna, Caviar, Urchin Turbot Dripping Potatoes	25	Calçots Whipped Goat's Curd	17	Chicken Sherry Terrine, Liver Parfait	12

## WOOD-GRILLED

Carabinero	25	Monkfish, Lobster Bisque	32	Langoustines	25
Wild Mushroom, Cured Egg Yolk	23	Tuna Loin Peppercorn Sauce	35	Whole Turbot, Pil-Pil Sauce	70
Presa Ibérica	27	Lobster Rice, Saffron Aioli	35	Galician Blond Beef Rib	120

## SIDES

Winter Tomatoes	10	Wood-Grilled Peppers	9	Salt Crusted Potatoes	8
Bitter Leaves, Fennel, Orange	8	Winter Greens	8		

## DESSERTS

Basque Cheesecake	12	Torrija, Guinness Ice-Cream	11	Chocolate Mousse, Olive Oil Ice-Cream	11
Flan, Manchego	11				

FOR FOOD ALLERGIES AND INTOLERANCES PLEASE ALERT YOUR SERVER. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.