

SATURDAY

10AM-5PM

OYSTERS

| | |
|---|---|
| River Yealm, UK <i>Fresh & Briny</i> | 4 |
| Cumbrae, West Scotland, UK <i>Firm & Meaty</i> | 4 |
| Carlingford, Ireland <i>Rich & Plump</i> | 4 |

SMOKED SALMON

| | |
|--|----|
| Fortnum's Smoked Salmon <i>Sweet & delicate smoke</i> | 14 |
| Piccadilly 181 Smoked Salmon <i>Deep & Robust flavours</i> | 15 |
| <i>Served with Lemon, Shallots, Capers, Homemade Soda Bread and Seaweed Butter</i> | |

CAVIAR

| | |
|--|----------------------|
| Beluga 000 <i>Nutty, Creamy & Subtle</i> | 7 <i>(per 1g)</i> |
| Golden Oscietra <i>Rich, Buttery & Nutty</i> | 3 <i>(per 1g)</i> |
| Sevruga <i>Sprightly, Sweet & Salty</i> | 2 <i>(per 1g)</i> |
| <i>Served from the Trolley with Scrambled Eggs, Baked New Potatoes and Blinis Priced by the Gram, Minimum 10 Grams</i> | |

EGGS

| | | | | | |
|--------------------------------|----|--|----|--------------|----|
| Highland Scramble | 16 | Burford Brown Eggs Royale | 16 | Kedgeree | 15 |
| Courgette and Herb Omelette | 14 | Burford Brown Eggs Benedict, Florentine | 15 | Buck Rarebit | 11 |

STARTERS

| | | | |
|---|----|--|---------|
| Pea Soup <i>With Quail Egg & Soldier (V)</i> | 8 | Globe Artichoke <i>Goats Curd & Lemon Verbena Vinaigrette (V)</i> | 12 |
| Coronation Scotch Egg <i>Invented by us in 1738; with Mango & Apricot relish</i> | 10 | Sea Bream Ceviche <i>Chilli, Cucumber, Coriander & Lime</i> | 12 |
| Heritage Tomatoes & Burrata <i>Basil Dressing (V)</i> | 10 | Glenarm Steak Tartare <i>Villages Sour Bread</i> | 14 / 21 |
| Potted Shrimps <i>White Toast</i> | 16 | Wye Valley Asparagus <i>with Confit Egg Yolk (V) served Cold with Shallot Vinaigrette or Hot with Hollandaise</i> | 14 / 18 |
| Dressed Dorset Crab | 18 | Rarebit – Welsh or Elegant | 9 / 11 |

MEAT

| | |
|--|---------|
| Cottage Pie | 18 |
| Chopped Chicken Salad <i>Tarragon Dressing</i> | 19 |
| Calves Liver and Bacon <i>Polenta & Balsamic Onion</i> | 22 |
| Glenarm Sirloin Steak / Rib-Eye 250g <i>All Steaks are Served with Béarnaise & Watercress</i> | 29 / 32 |

VEGETARIAN

| | |
|--|---------|
| Pea & Broad Bean Risotto | 16 / 22 |
| Wye Valley Asparagus en Croûte <i>Creamed Spinach, Beurre Blanc</i> | 17 |
| Spinach and Ricotta Ravioli <i>Sage & Pine-Nut</i> | 15 |
| Miso Glazed Aubergine <i>Cashew, Yuzu Yoghurt & Radish (VE)</i> | 15 |

FISH

| | |
|--|----|
| Prawn and Lobster Linguini <i>For Two People, Flambé at the Table</i> | 55 |
| Brixham Hake Katsu <i>Caramelised Bok Choy, Ginger & Spring Onion</i> | 23 |
| Shrimp Burger <i>Chilli Mayonnaise</i> | 18 |
| Grilled Yellowfin Tuna <i>Niçoise Salad & Lemon Dressing</i> | 25 |

SIDES

| | |
|--|---|
| Green Beans <i>with Shallots (V)</i> | 5 |
| Potatoes <i>Chipped, Mash or Boiled (V)</i> | 5 |
| Mixed Salad (V) | 5 |
| Spinach <i>with Nutmeg (V)</i> | 5 |
| Petit Pois <i>À La Française (V)</i> | 5 |

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten

A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate 01/2015. Please note that all products are prepared in an environment where nuts are used and may contain traces of nut. Please do notify a Manager should you have a food allergy or any specific dietary request.

FORTNUM & MASON

EST 1707



BAR
AND
RESTAURANT