DINNER

OYSTERS

River Yealm, UK 4
Fresh & Briney **(G)**

Cumbrae, West Scotland, UK 4
Firm & Meaty **(G)**

Carlingford, Ireland 4
Rich & Plump **(G)**

Selection of any Three Oysters **(G)** 10

Served Raw or Dressed

SMOKED SALMON

Fortnum's Smoked Salmon 14
Sweet & delicate smoke

Piccadilly 181 Smoked Salmon 15
Deep & Robust flavours

Served with Lemon, Shallots, Capers, Homemade Soda Bread & Seaweed Butter

CAVIAR

Beluga 000 7
Nutty, Creamy & Subtle *(per 1g)*

Golden Oscietra 3
Rich, Buttery & Nutty *(per 1g)*

Sevruga 2
Sprightly, Sweet & Salty *(per 1g)*

Served from the Trolley with Scrambled Eggs, Baked New Potatoes & Blinis
Priced by the Gram, Minimum 10 Grams

STARTERS

Scotch Egg 10
Invented by Fortnum & Mason in 1738; Served with Piccalilli

Cèpes 15
Flambé At The Table with Fortnum's Cognac **(V)**

Potted Shrimps 16
Crisp Soda Bread

Dressed Dorset Crab 18

Seared Scallops 18
with Cauliflower, Pancetta, Raisin & Capers

Sea Bream Ceviche 12
Chilli, Cucumber, Coriander & Lime **(G)**

Glenarm Steak Tartare 14 / 21
Villages Sour Bread

Rarebit – Welsh or Elegant 9/11

MEAT

Roast Cotswold Chicken 19
Cannellini Beans & Chorizo

Pappardelle with Venison Ragu 20
Red Cabbage & Pecorino

Glenarm Sirloin Steak *250g* **(G)** 29

Glenarm Rib-Eye *250g* **(G)** 32

All Steaks are Served with Béarnaise or Peppercorn Sauce & Watercress

FISH

Grilled Loch Duart Salmon 22
Mussels & Samphire **(G)**

Carabineros Prawns 27
Flambé At The Table with Cornish Pastis **(G)**

Dover Sole 38
On or off the Bone **(G)**

Brixham Monkfish with Sea Purslane 70
For Two People, Carved At The Table

VEGETARIAN

Spinach & Mushroom Wellington 18
with Sherry & Parsley Sauce **(V)**

Pumpkin & Ricotta Ravioli 15
Sage & Pine Nuts **(V)**

Miso Glazed Aubergine 15
Cashew, Yuzu Yoghurt & Radish **(VE)** **(N)**

WHITE TRUFFLE

Toasted Cheese Sandwich 27

Guinea Fowl 35
with Pomme Purée & Roscoff Onion

Linguine 42
with Truffle Emulsion

Risotto 32/44
with 24 Month Parmesan

SIDES

Mixed Salad **(VE)** **(G)** 5

Green Beans 5
with Shallots **(V)** **(G)**

Potatoes 5
Chipped, Mash or Boiled **(V)** **(G)**

Spinach 5
with Nutmeg **(V)** **(G)**

Roasted Squash 5
with Hazelnuts **(VE)** **(N)** **(G)**

All our Truffles are sourced from Northern Italy.

LIVE MUSIC AT THE ROYAL EXCHANGE

Come and join us on Tuesday's & Thursday's From 7pm for Live Music

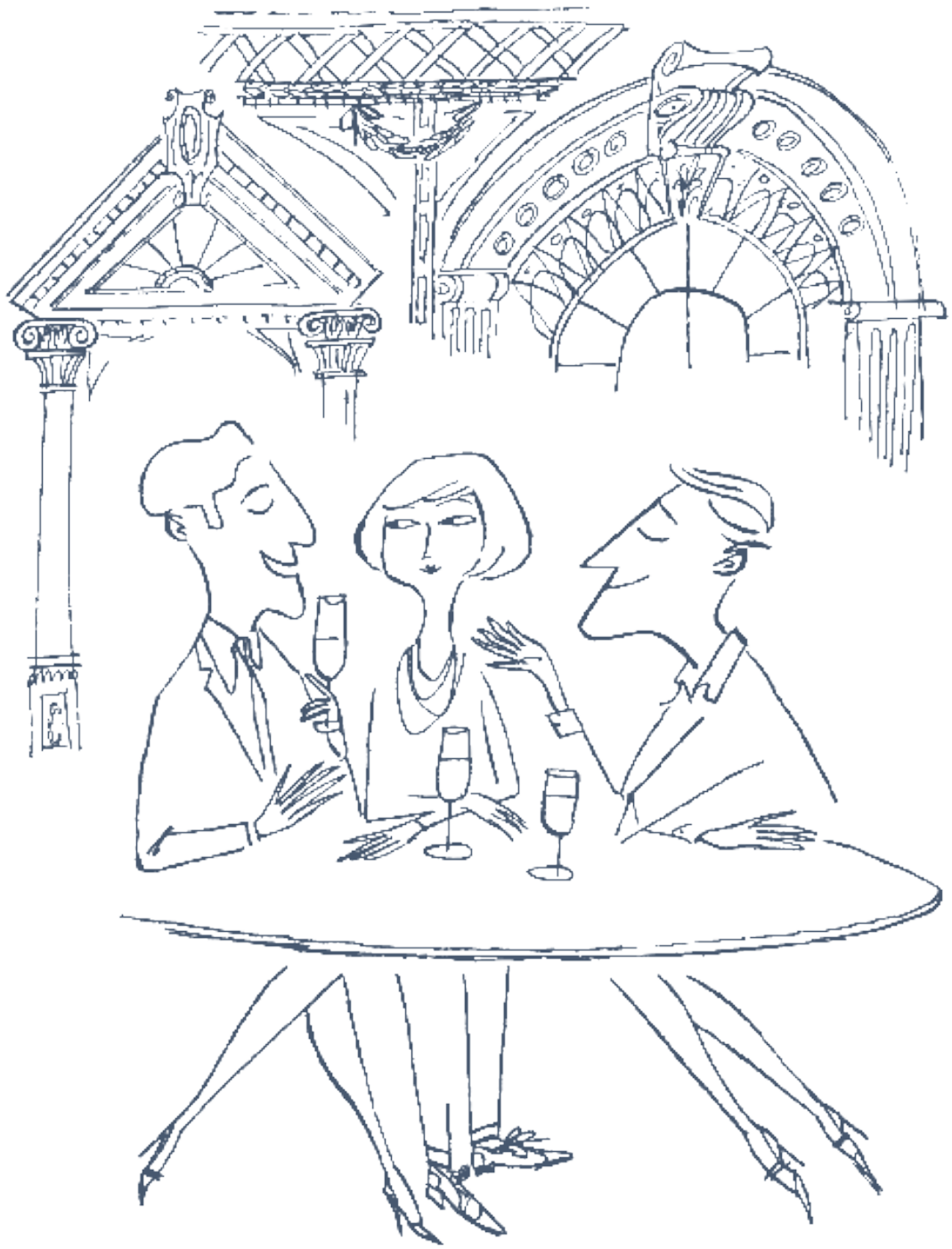
WHITE TRUFFLE DINNER WITH LIVE MUSIC

On the 19th of November
Please Speak to a Member of Staff

(V) – Vegetarian **(VE)** – Vegan **(G)** – Made Without Gluten **(N)** – Contain Nuts
Our products are made in an environment where allergens are present, resulting in a risk of cross contamination.For more information about specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will beadded to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

FORTNUM & MASON

EST 1707



BAR

AND

RESTAURANT