

DINNER

OYSTERS

Carlingford Lough, Ireland

| | |
|--------|-------|
| Three | 11.50 |
| Six | 20.00 |
| Twelve | 36.00 |

The unique, sweet taste of the Carlingford Oyster is one of nature's real treasures.

The waters at Carlingford Lough are classified Grade A.

CAVIAR

| | | | | |
|-----------------|-----|-----|-----|-----|
| Golden Oscietra | 30g | 50g | 100 | 165 |
| Sevruga | | | 110 | 180 |
| Beluga 000 | | | 225 | 370 |

Served with Scrambled Eggs, Baked New Potatoes & Blinis

SALMON

| | |
|---------------------|-------|
| House Smoked Salmon | 15.75 |
| Secret Smokehouse | 15.25 |

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

Fortnum's Champagne & Oysters

Three Oysters & a Glass of Fortnum's Blanc de Blanc Grand Cru
£18.50

Six Oysters & Two Glasses of Fortnum's Blanc de Blanc Grand Cru
£38.50

Twelve Oysters & a Bottle of Fortnum's Blanc de Blanc Grand Cru
£89.50

STARTERS

| | | | |
|--|-------|---|---------------|
| Yellow Tomato Gazpacho with Basil (VE) | 8.50 | Dressed Dorset Crab | 18.75 |
| Traditional Scotch Egg Invented by Fortnum & Mason in 1738; Served with Piccalilli | 9.95 | Rarebit – Welsh / Elegant | 9.75 / 11.25 |
| Brixham Sea Bream Ceviche Chilli, Cucumber, Coriander & Lime | 13.75 | Globe Artichoke Salad with Cream Cheese (VE) | 10.25 |
| Carabineros Prawns Flambé with Cornish Pastis (G) | 27.50 | Tempura Courgette Flower with Wigmore Cheese & Wiltshire Honey | 11.00 / 18.00 |

MAIN COURSES

| | | | |
|--|-------|---|-------|
| Chickpea, Falafel & Cracked Wheat with Flatbread (VE) | 15.75 | Dover Sole On or off the Bone (G) | 39.50 |
| Cotswold Chicken Caesar Salad with Charred Lettuce & Anchovy (G) | 16.25 | Glenarm Sirloin Steak 250g (G) Served with Hand-cut Chips & Béarnaise or Peppercorn Sauce | 29.50 |
| Loch Duart Salmon with Mussels & Samphire (G) | 21.75 | Welsh Lamb Wellington For Two People with Minted Summer Beans | 48.00 |
| Lobster Spaghetti For Two People, Flambé at the Table with Chilli, Tarragon, Parsley & Basil | 57.50 | | |

ENGLISH ASPARAGUS

Back in season, and grown in the Wye Valley

| | |
|--|---------------|
| English Asparagus with Vinaigrette (VE) | 10.50 |
| English Asparagus with Hollandaise (V) | 12.50 |
| Asparagus Risotto with Pea, Broad Bean, & Lemon (V) | 12.75 / 19.75 |

SIDES

| | |
|---|------|
| Potatoes Chipped or Boiled (V, G) | 5.00 |
| Heritage Tomato Salad with Oregano & Red Onion | 5.50 |
| Charred Broccoli with Garlic & Chilli (VE, G) | 5.50 |
| Fennel, Cucumber, Dill & Citrus Salad | 5.00 |

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 be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

FORTNUM & MASON
EST 1707

BAR
AND
RESTAURANT