



CAVIAR HOUSE

THE FINEST

ALL DAY BRUNCH

BREAKFAST INSPIRED COCKTAILS

Great anytime of day

Chilli Bloody Mary A twist on the highly popular Bloody Mary, served with Chilli infused Ukrainian Spirit Vodka.	£15.00
Velvet Latte A luxurious take on an Espresso Martini, using Belgian white chocolate to create a decadent boozy latte.	£16.00
Breakfast Martini Inspired by marmalade on toast, this combination of Ramsbury gin, orange liqueur, and lemon juice is a perfect breakfast cocktail.	£16.00
Grapefruit mimosa This classic Prosecco based cocktail is served with grapefruit juice and grapefruit soda for a zingy burst of flavour.	£17.00

The majority of our cocktails can be made 'virgin'.
Please ask a member of the team if you would like a non-alcohol version.

FOOD MENU

Soldiers Royale A childhood favourite with a touch of indulgence "Dippy" soft boiled Clarence Court hens eggs, served with toasted smoked salmon and crème fraîche 'soldiers' and caviar.	£32.00
Scrambled Eggs & Caviar Rich and creamy free range hens eggs, served with caviar and toast.	£18.00
Eggs Royale Poached free range hens eggs, served on a toasted muffin with Smoked Salmon, topped with homemade Hollandaise sauce with caviar.	£20.00
Tsarina 10g of Prunier caviar, Balik smoked salmon served on a savoury pancake topped with crème fraîche.	£44.00
The Royal Trio Rich and creamy scrambled free range hens eggs with smoked salmon and caviar, served with toast.	£22.00
Smashed Avocado on Toast (V) Served on toasted sourdough with a rich soft poached free range hens egg.	£15.00

Our Prunier caviar & Balik Salmon come from our own Prunier Manufacture and Balik Smokery.
If you have any food allergies, intolerances or sensitivities, please let us know before you order.
All prices include VAT charged at the standard rate.

A 12.5 % discretionary service charge will be added to your bill.

OYSTERS

Please ask a member of staff for today's selection.

3 pieces	£14.00	6 pieces	£26.00
9 pieces	£39.00	12 pieces	£48.00

SOUPS & SALADS

Lobster Bisque £22.00

Smooth, creamy lobster bisque, topped with succulent lobster meat and croutons.

French Onion Soup (V) £11.00

A classic and robust French soup, with onions, topped with toasted Gruyère baguette slices.

Burrata & Tomato Salad with Caviar £22.00

Burrata, served with tomatoes, Balsamic Glaze, topped with caviar.

Smoked Salmon Salad £26.00

Scottish smoked salmon with mixed leaf salad and diced avocado.

Goat Cheese Salad (V) £15.00

Beetroot, mixed leaves, creamy goats cheese and roasted walnuts drizzled with a Dijon, honey and lemon oil dressing.

Quinoa Salad (VG) £15.00

Avocado, cucumber, red onions, quinoa, pomegranate, parsley, coriander, sweetcorn, cherry tomatoes, spring onion and vegan feta.

BALIK SMOKED SALMON

From our own smokery located in Ebersol, Toggenburg, Switzerland

Served with salad and toasted bread.

SMOKED SALMON FILLET

Balik No1 £65.00

Smoked and prepared in the original Balik oven, which was closed down in 1994. In 2010, we decided to re-open the oven and were able to source a unique and rare Salmon from Norwegian waters.

Balik Tsar Nikolaj Fillet £59.00

The noble and most tender part of the famous Balik smoked Salmon.

Balik Discovery £69.00

Balik tartare, Balik fillet, Balik Gravlax, Balik Sjomga orange, Balik Overture, served with salmon eggs, crème fraîche and blinis.

SLICED SALMON

Balik Classic £34.00

Balik Gravlax £34.00

Balik Duo £34.00

SMOKED SALMON

Balik Salmon Tartar £25.00

Balik Salmon fillet finely chopped and seasoned.

V = Vegetarian - VG = Vegan

FINEST CAVIAR



CAVIAR HOUSE FINEST OSCIETRA

A fine hazelnut aroma underscores a balanced flavour.

30g £130.00 50g £215.00 125g £540.00 250g £1'056.00



CAVIAR HOUSE FINEST IMPERIAL

This caviar of light colour has a firm texture and a coarse, fleshy grain. Its aromas in the mouth are very fine and complex.

30g £235.00 50g £380.00 125g £955.00 250g £1'740.00



CAVIAR HOUSE FINEST KALUGA

Our Pure Kaluga selection is renowned for its exquisite taste, velvety texture and lingering mouthfeel.

30g £235.00 50g £380.00 125g £955.00 250g £1'884.00



CAVIAR HOUSE FINEST BELUGA

With a full-bodied structure and an unrivaled development on the palate, Beluga caviar brings a unique consistency and flavour.

30g £265.00 50g £430.00 125g £1,080.00 250g £2'136.00



CAVIAR HOUSE FINEST ALMAS

This rare caviar from the Albino Beluga sturgeon Huso Huso, has a distinctive light golden colour, while its salty flavour delivers creamy, buttery notes.

30g £1'020.00 50g £1'680.00 125g £4,080.00

CAVIAR EX

Master of Selection

£175.00

Indulge in this exclusive experience, and explore six varieties of caviar in one dish, carefully selected for their unique differences in flavour, colour and texture. Our caviar master has chosen the very best from both our ranges of Caviar House 'Finest Selection' and French 'Prunier caviar', to present you with the famous Beluga, gleaming & golden Oscietra, to the rich dark pearls of the Baerii caviar; this is a true culinary exploration.

Vodka Bump

£25

Caviar & Vodka shot.

PRUNIER CAVIAR

From our own Manufacture located in Montpon- Menesterol, Dordogne, France



PRUNIER BAERI TRADITION

The fine and unique characteristics of this caviar are the very definition of the Prunier range.
Its pure taste with hints of almonds and walnuts leaves a long-lasting taste on the palate.

30g	£90.00	50g	£140.00	125g	£340.00	250g	£672.00
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PRUNIER BAERI SAINT-JAMES

The delicate roe impresses with its lovely, long-lasting aroma and its lively, iodised flavour.

30g	£130.00	50g	£215.00	125g	£540.00	250g	£1'056.00
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PRUNIER BAERI PARIS

A complex and unique aroma is complemented by a subtle and creamy character
in a caviar with a very low salt content.

30g	£130.00	50g	£215.00	125g	£540.00	250g	£1'056.00
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PRUNIER OSCIETRE SUPERIEUR

This Oscietre caviar is with light brown-grey grains and a creamy texture,
will delight the most subtle palates by giving them a unique aromatic persistence.

30g	£155.00	50g	£250.00	125g	£630.00	250g	£1'140.00
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PRUNIER OSCIETRE HERITAGE

It represents only 1% of the annual production.
Its grain is slightly larger, very creamy, melting in the mouth, developing delicate and complex aromas.
Golden-brown in colour, it is the lightest of the Prunier Oscietre range.

30g	£252.00	50g	£414.00	125g	£1'032.00	250g	£2'040.00
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PERIENCES

The Ultimate Caviar Tray £135.00

The Ultimate Caviar Experience,
50g of caviar served on a variety of tasting dishes including, Balik Tsar Nikolaj Fillet,
Oyster, Burratina, Salmon Tartar, Potato Salad and egg.

Champagne Bump £25

Caviar & Champagne glass.

SEAFOOD BAR CLASSICS

King Seafood Platter	£185.00
A celebration of the sea! Whole lobster, dressed crab, crevettes, baby prawns, crayfish tail, oysters. 20g Prunier Caviar with blinis and a bread.	
Whole Lobster & Caviar	£75.00
Whole lobster served with 10g Prunier Caviar and a green leaf salad.	
Lobster Club Sandwich	£42.00
1/2 Lobster, egg, tomato, salad, Emmental cheese, Marie Rose sauce served with fries.	
Crab Salad	£38.00
White crab meat served with a green leaf salad. <i>(This dish may contain elements of shell)</i>	
Mussels	£25.00
Served in white wine, garlic and herb sauce, served with bread.	
Foie Gras	£32.00
Served with fruit chutney, and toasted bread.	
Cheese Board (V)	£30.00
A selection of four cheeses, served with crackers and fruit chutney.	
Seafood Platter	£49.00
Balik smoked, Balik Gravlax, Balik Tartar, shrimps, king prawns, a spoon of caviar and an oyster, served with a green salad, new potato salad and a bread plate.	
Taste of excellence	£75.00
Caviar, salmon and foie gras - arguably the greatest delicacies produced anywhere in the world - are presented in a selection created with the ultimate know-how and passion.	
Royal Shrimp Cocktail	£32.00
Shrimps served in our signature Marie Rose sauce, laid on a bed of avocado.	
Prawn Linguine	£28.00
Served with a rich seafood sauce, tiger prawns and topped with caviar.	
Lobster Roll	£45.00
A toasted brioche roll filled with tender lobster and crayfish, dressed in a rich Marie Rose sauce with cucumber and shredded lettuce. Accompanied by a side of either fries or green salad.	
Caesar Salad	£39.50
A classic Caesar salad served with our own Caviar Caesar dressing, topped with boiled egg. Served with Lobster and Crayfish.	
Crab Burger	£35.00
Mashed avocado dressed with extra virgin olive oil, mixed with dressed crab meat, wild salmon eggs, served with salad and fries.	

SIDE DISHES

Olives	£5.50	New potato salad (V)	£6.00
Pan fried new potatoes	£8.00	Bread stand (V)	£7.00
Mixed green salad (V)	£6.00	French fries (V)	£7.00
Tomato & Onion salad (V)	£6.00	French fries with truffle salt & parmesan	£9.00

V = Vegetarian - VG = Vegan

CHAMPAGNES

	Flute	37.5cl	Bottle
Caviar House Selection Brut N.V., France	£19.00	£49.00	£99.00
Caviar House Selection Rosé, France	£20.00	£55.00	£104.00
Besserat de Bellefon Bleu Brut, France	£24.00		£115.00
Besserat de Bellefon Rosé Brut, France	£27.00		£150.00
Besserat de Bellefon Blanc de Blancs, France			£180.00
Telmont Grand Reserve Brut, France	£22.00		£125.00
Telmont Grand Rose Brut, France	£23.00		£140.00
Dom Perignon Brut, Vintage, France			£350.00

WHITE WINES

	Glass 125 ml	Bottle
Albarino 'Genio y Figura' - Attis Bodegas y Vinedos Spain	£12.00	£60.00
Caviar House Selection Aligoté - Chanzy France, 2017	£10.50	£57.25
Caviar House Selection Chardonnay - Chanzy France, 2020	£10.50	£57.25
Chablis - Domaine des Miles France	£15.00	£75.00
Chablis 1 ^{er} Cru Vaulorent - Domaine N & G Fevre France		£124.00
Chardonnay (unwooded) sur lie - De Wetshof Estate South Africa	£9.00	£46.00
Macon Villages 'Clos de Condemine' - Domaine Luquet France	£12.50	£64.00
Muscadet 'la Pêcherie' - Domaine Jérémie Huchet France	£9.00	£44.00
Picpoul de Pinet 'Rocs Blancs' - Les Costières de Pomerol France	£9.00	£43.00
Pinot Grigio 'Portenova' - Sacchetto Veneto, Italy	£8.50	£40.00
Pouilly-Fumé 'Baron de L' - Domaine de Ladoucette France		£195.00
Puligny-Montrachet 1 ^{er} Cru 'Les Referts' France		£270.00
Sancerre 'La Mercy-Dieu' - Domaine Bailly-Reverdy France	£16.50	£82.00
Sauvignon Blanc 'Havoc & Harmony' Wairau River Wines, Marlborough New Zealand	£9.00	£42.00

ROSÉ WINES

	Glass 125 ml	Bottle
Pinot Grigio Ramato Rosé 'il Barco' Veneto, Italy	£8.50	£40.00
Piquepoul de Noir Rosé - Vignobles Foncalieu France	£9.00	£43.00
Whispering Angel Rosé Provence, France	£15.00	£75.00
		Magnum £160.00

RED WINES

	Glass 125 ml	Bottle
Caviar House Selection Pinot Noir - Chanzy France, 2020	£13.25	£72.75
Merlot 'La Vigneau' - Pays d'Oc France	£8.50	£34.00

SPIRITS

50 ml

VODKA

Beluga Noble Vodka	£12.00
Konik's Tail Vodka	£13.00
Belvedere Vodka	£14.00
Beluga Gold Line Vodka	£45.00
Crystal Head Vodka	£14.00

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Tanqueray Gin	£12.00
Tanqueray No.10 Gin	£15.00
Hendrick's Gin	£13.00
Roku Gin	£13.00
Mirabeau Pink	£14.00
Monkey 47 Gin	£17.00

RUM

Planteray 3 Stars Silver Rum	£12.00
Planteray XO	£15.00
20th Anniversary Rum	
Black Tears Spiced Rum	£12.00
El Dorado 15 Year Old Rum	£25.00

AGAVE SPIRITS

El Rayo Plata Tequila	£12.00
El Rayo Reposado Tequila	£14.00
Don Julio 1942 Tequila	£50.00
Ojo de Dios Mezcal	£13.00
Ojo de Dios ODD Hibiscus Mezcal	£13.00
Ojo de Dios ODD Cafe Mezcal	£13.00

WHISKY (BLENDED SCOTCH)

Monkey Shoulder	£12.00
Johnnie Walker Blue Label	£40.00

WHISKY (SINGLE MALT)

Glenkinchie 12 Year Old	£14.00
The Macallan 15 Year Old	£35.00
Double Cask	
Dalmore 15 Cigar Malt	£30.00
Lagavulin 16 Year Old	£25.00

Spirits are automatically served in 50ml measures.
Please ask if you require a single measure.

50 ml

AMERICAN WHISKY

Woodford Reserve Bourbon	£12.00
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IRISH WHISKEY

Teeling Small Batch Whiskey	£13.00
Redbreast 12 Year Old	£15.00

JAPANESE WHISKY

Nikka from The Barrel	£15.00
Yamazaki 12 Year Old	£35.00
Hibiki Harmony	£20.00

COGNAC

Hennessy VSOP	£14.00
Hennessy XO	£65.00
Louis XIII Classic Decanter	£380.00

BEERS

340 ml

Sapporo Draught Lager, Japan	£9.00
2/3 schooner	
Noam, Germany	£10.00

SOFT DRINKS

Bottle

Tomato Juice	£5.00
Tonic Water	£5.00
Still / Sparkling Mineral Water	£5.00
Coca-Cola / Diet Coke / Sprite	£5.00
Fresh Orange Juice	£5.00
Grapefruit/Pineapple Soda	£5.00

COFFEE & TEAS

Irish Coffee	£12.00
Espresso	£4.00
Americano	£5.00
Latte	£5.50
Tea	£5.00

For a selection of our teas,
please ask a member of staff.