



THE
CAVENDISH
MARYLEBONE

Carabinero Prawn Risotto

in a light bisque broth
£16.50 | £25.70

Purple Potato Ravioli

*served with wild mushroom tartar
and Parmigiano volute*
£12.00 | £21.00

5J Iberian Ham, Hand-Cut

£24.00

Scallops with Smoked Cauliflower Purée,
served with pickled baby courgette and fig balsamic
£16.00

Rainbow Beetroot Carpaccio

*with caramelised goats cheese, hazelnut
and tarragon vinaigrette*
£12.00

Burrata, Heritage Tomato and Parma Ham

with aged balsamic
£10.00

Beef Carpaccio

with capers, wild rocket and Parmigiano flakes
£17.00

Salade Niçoise

£16.00

FROM THE RAW BAR

OYSTERS

Carlingford Lough

Market price

Longwood Greek

Market price

Rock Oysters

Market price

CAVIAR

(Blinis and Condiments)

Royal Baeri

£60 (30g) | £100 (50g)

Oscietra

£35 (10g) | £100 (30g) | £160 (50g)

Beluga

£65 (10g) | £195 (30g) | £295 (50g)

Oysters and Caviar may vary depending on market availability

CEVICHE

Langoustines with Black Salt

£13.00

Sea Bass with Ginger, Vanilla and Jerusalem Artichoke

£12.00

Scallops with Parmigiano and Pink Pepper

£14.00

Mix of Ceviche

£22.00

SOUP

Blue Lobster Bisque

with brandy Chantilly and pan-fried seaweed
£13.75

CRUSTACEA

Shellfish Cocktail

£16.00

Dressed Crab

£17.00

Plateau Fruits de mer (for two)

£50.00 | £80.00 (with lobster)

Carabineros Prawns

£12.00 (Single) | £72.00 (Six)

TARTAR

Yellowfin Tuna

£15.00

Beef

with Zucchini fritte or fries
£17.00

MEAT

(from our Josper oven)

Veal Chop

£28.00

Secreto (Iberian Pork Shoulder)

served with grilled asparagus and smoked garlic sauce
£22.00

Baby Chicken

served with heritage carrots and piquillo peppers
£20.00

Ribeye or Fillet Steak

served with watercress and Béarnaise sauce
£28.00

FISH

Catch of the Day

See our board for details on today's catch
Market Price

Vongole Linguine e Bottarga

£24.00

Pan-Fried Dover Sole

served with desiree potatos, spinach and a lemon & saffron sauce
£25.00

Chargrilled Yellowfin Tuna

served with roasted baby leeks and salsa verde
£26.00

SIDES

£5.00

Triple-Cooked Fries

Spinach

*Steamed or sautéed with garlic,
chilli flakes and sauvignon blanc*

Green Beans

*with almond flakes
and truffle oil*

Mashed Potato

with Parmigiano

Zucchini Fritte

Mac & Cheese

