

SINCE 1795

BRITANNIA

April 2026

A'La Carte

OYSTER BAR - RESTAURANT - ROOF TERRACE - PRIVATE DINING

APERITIFS

Cynarita.....13.95 <i>El Jimador Resposado Tequila, Campari, Cynar</i>	1906 Martini.....14.95 <i>Tanqueray 10 Gin, Noilly Prat, Orange Bitters, Orange Curacao Rinse</i>	Salome.....13.95 <i>Hendricks Gin, Lillet Rouge, Lillet Blanc, Plum Bitters</i>	Strawberry & Basil Spritz....8.95 <i>Lemon Juice, Elderflower Cordial, Lemonade</i>
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STARTERS

Wild Garlic and Watercress Soup13.95 <i>Garlic crouton, Crème Fraiche</i>	Tempura Prawns**.....15.95 <i>Sugar snap and pepper slaw, lime ginger soy dressing</i>
Twice Baked Cheddar Souffle.....13.95 <i>Cheddar & Mustard Velouté</i>	Pan Roast Orkney Scallops** *18.50 <i>Cauliflower Puree, Toasted Hazelnuts</i>
Cromer Crab Tacos**.....17.95 <i>Hand Picked White Cromer Crab, Pico de Gallo, Fennel, Lemon Oil, Chipotle Sour Cream</i>	Fillet Steak Tartare.....16.95 <i>Cornichons, Shallots, Capers, Tabasco, Quail Egg Yolk, Crostini</i>
Chicken Liver Parfait..13.95 <i>Toasted Brioche, Sauternes Jelly</i>	Heritage Tomato & Mozzarella Salad.....14.95 <i>Wasabi Mascarpone</i>

RAW BAR

Imperial Caviar 10g..... 30.95 <i>Blinis, Egg Yolk, Egg White, Red Onion, Crème Fraiche</i>	Oscietra Caviar 30g..... 85.95 <i>Blinis, Egg Yolk, Egg White, Red Onion, Crème Fraiche</i>		
Vietnamese Dressed Maldon Oysters ** <i>Soy, Chili, Ginger & Garlic Dressing</i> Trio / 1/2 Doz / Doz 17.95 / 31.95 / 60.95	Oyster Mary Shot 9.95 ** <i>Bloody Mary Mix, Ciroc Vodka, Celery</i>	Maldon Rock Oysters ** <i>Shallot Vinaigrette</i> Trio / 1/2 Doz / Doz 17.95 / 31.95 / 60.95	Normandy Oysters ** <i>Shallot Vinaigrette</i> Trio / 1/2 Doz / Doz 18.95 / 32.95 / 62.95

SET MENU

2 courses 34.95 / 3 courses 39.95

Heritage Tomato & Mozzarella Salad <i>Wasabi Mascarpone</i>	Beer Battered Peterhead Cod & Hand Cut Chips <i>Pea puree, Tartare</i>	Tiramisu <i>Disaronno cream</i>
Twice Baked Cheddar Souffle <i>Cheddar & Mustard Velouté</i>	Free Range Chicken Breast <i>Sauteed Potatoes, Peas & Pancetta, Sweetcorn Puree, Jus</i>	Sticky Toffee Pudding <i>Toffee sauce, Vanilla ice cream</i>
Wild Garlic & Watercress Soup <i>Garlic Crouton, Crème Fraiche</i>	Risotto Primavera <i>Wild Garlic, Broad Beans, Garden Peas, Parmesan</i>	Bakewell Tart <i>Custard</i>

30 DAY DRY AGED SCOTCH ANGUS STEAK

For One

Sirloin, 250gr.....37.95
Rib Eye, 250gr.....39.95

For Two

Chateaubriand, 500gr.....88.95
Tomahawk (Bone in ribeye) 900gr.....89.95

THE BEEF

All our beef is grass fed, hand selected and dry aged on the premises at award winning Macken Brothers of Chiswick.

Served with hand cut chips

Please select from the following:

Caesar Salad or Radicchio Salad

And Either:

Bearnaise Butter or Peppercorn Sauce

SIDE DISHES

Hand Cut Chips.....6.95
Sauteed Potatoes.....6.95
Buttered Greens.....6.95 <i>French Beans</i>
Caesar Salad.....6.95 <i>Garlic Croutons, Parmesan</i>
Radicchio & Chicory.....7.95 <i>Endive, Orange, Pomegranate, Radish</i>
Sourdough Baguette.....3.95 <i>Butter</i>

Dressed Cromer Crab**.....28.95 <i>Hand Cut Chips, Caesar Salad, Herb Mayo</i>

Tiger Prawn & Monkfish Curry**.....29.95 <i>Cardamon Basmati Rice, Poppadom, Mango Chutney</i>	Salt Marsh Lamb Rump.....34.95 <i>Pomme Anna, Braised Red Chicory, Celeriac Puree, Rosemary Jus</i>
Beer Battered Peterhead Cod & Hand Cut Chips.....24.95 <i>Pea Puree, Tartare Sauce</i>	Free Range Chicken Breast.....25.95 <i>Sauteed Potatoes, Peas & Pancetta, Sweetcorn Puree, Jus</i>
Wild Cornish Brill *35.95 <i>Buttered Mash, Grilled Courgette, Crushed Hazelnuts, Vermouth Sauce</i>	Risotto Primavera.....24.95 <i>Wild Garlic, Broad Beans, Garden Peas, Parmesan</i>
New Season White English Asparagus.....24.95 <i>Buttered New Potatoes, Hollandaise, Braised Swiss Chard, Crispy Serrano Ham</i>	Morel Mushrooms with Homemade Strozzapreti.....28.95 <i>New Season Wild Garlic, Porcini Cream Sauce, Grated Comte</i>
Duroc Grilled Pork Chop.....28.95 <i>Fondant Potato, Braised Swiss Chard, Cider Jus</i>	

A discretionary service charge of 12.5% will be added to bill to be shared with our entire team
Please contact a member of our team should you have any allergies. *denotes Nuts in dish ** denotes Shellfish in dish

