

THE BRITANNIA RICHMOND

OYSTERS

Maldon Rock Oysters, Shallot Vinaigrette**
Trio / ½ Dozen / Dozen
15.95 / 29.95 / 58.95

NATIVE CORNISH LOBSTER

Hand cut chips, Caesar salad, Herb mayo
Half 37.95 / Whole 59.95

STARTERS

Chargrilled King prawns, Seafood sauce**	5 - 14.95 / 10 - 28.95
Twice baked herb soufflé, Herb velouté	10.95
Fillet Steak Tartare, Cornichons, Quails egg, garlic croutons	14.95
Orkney Scallops, Langoustine vinaigrette, Apple salad**	15.95
Chicken Liver Parfait, brioche, Sauternes jelly	11.95
Tomato Gazpacho, Olive Tapenade, Crouton	10.95

SALADS and PASTA

Heritage Tomato & Mozzarella, Wasabi Mascarpone	11.95 / 18.95
Caesar salad, egg, bacon & croutons / add chicken	18.95 / 23.95
Porcini mushroom linguine, Truffle cream sauce, Parmesan	22.95
Crab & Chilli linguine**	29.95

MAINS

Wild Cornish Sea Bass, Shellfish Bisque, Summer Vegetables	33.95
Creedy Carver Duck, Pomme Anna, braised Chicory, Cherry jus	33.95
Chicken stuffed with Pancetta, Mascarpone, Marsala sauce	23.95
Beer battered day boat Cod, hand cut chips, Tartare, Pea puree	21.95
Cauliflower steak, Romesco sauce, Toasted walnuts*	21.95

GRILL

Dry Aged Steaks from Macken's of Chiswick
All served with hand cut chips, Caesar salad,
Peppercorn sauce or Bearnaise Butter

Ribeye	39.95
Sirloin	34.95
Chateaubriand (for two)	69.95
Tomahawk (for two)	79.95

PUDDINGS

Salted Caramel, Hazelnut & dark Chocolate tart, Mascarpone	9.95
Tiramisu, Disaronno Mascarpone	9.95
Lime Posset, Mango & Passionfruit salsa, Shortbread	8.95
Rum Baba, Chantilly cream, Goslings run syrup	9.95
Eton Mess	8.95
Mixed berry Summer pudding, Pouring Cream	8.95
Selection from Teddington cheese	13.95
Gorgonzola, Tartufo, Lincolnshire Poacher, Langres, Crackers	
Homemade ice creams & sorbets	6.95
Ice Creams – Passion fruit, Mango, Strawberry, Vanilla pod	
Sorbets – Raspberry, Mango, Passion fruit	

SET MENU

2 / 3 course 29.95 / 35.95

Tomato Gazpacho, Olive Tapenade, Crouton
Twice baked herb soufflé, Herb velouté
Heritage Tomato & Mozzarella salad, Wasabi mascarpone

Beer battered day boat Cod, hand cut chips, Tartare, Pea puree
Chicken stuffed with Pancetta, Mascarpone, Marsala sauce
Porcini Mushroom linguine, Truffle cream sauce, Parmesan

Eton Mess
Lime Posset, Mango & Passion fruit salsa, Shortbread
Rum Baba, Chantilly cream, Goslings rum syrup

SIDES

Hand cut chips	5.95
Summer vegetables	5.95
Red onion and tomato salad	4.95

RECOMMENDED WINES

Please ask your server for a sample

FISH	Gls 175ml	Btl
<i>Domaine Masse, Burgundy, 2022</i>	10.75	42.95

SHELLFISH	Gls 175ml	Btl
<i>Riesling Brauneberger, Mosel 2022</i>	10.00	39.95

STEAKS	Gls 175ml	Btl
<i>Chateau Courac, Cotes du Rhone, 2019</i>	10.75	42.95

BERRIES	Gls 125ml	Btl
<i>ITA Prosecco Rose</i>	10.95	49.95

SUMMER SPRITZ

MEZZO MEZZO SPRITZ	12.95
Prosecco, Aperol, Campari, Soda	

CYNAR SPRITZ	12.95
Prosecco, Cynar, Soda	

APEROL SPRITZ	12.95
Prosecco, Aperol, Soda	

LIMONCELLO SPRITZ	12.95
Prosecco, Limoncello, Rosemary, Soda	

LEMON & ELDERFLOWER SPRITZ	7.95
Elderflower cordial, Lemon juice, Mediterranean tonic	

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

Please advise your server of any allergies

*denotes nuts / ** denotes shellfish