

MENU

STARTERS

SOUP OF THE DAY	10	MUSSELS	19
ASK YOUR SERVER FOR MORE INFORMATION ON TODAY'S SOUP		SERVED IN A WHITE WINE GARLIC SAUCE, SERVED WITH WARM BREAD	MAIN 25
BURRATA AND CAVIAR	25	ENOKI FRITTERS (V, VG)	17
SWEET TOMATOES DRESSED WITH AGED BALSAMIC GLAZE, TOPPED WITH CAVIAR		BATTERED ENOKI MUSHROOM WITH SLICED CAULIFLOWER AND CAULIFLOWER PUREE	
ROYAL SHRIMP COCKTAIL	18		
SERVED IN OUR SIGNATURE MARIE ROSE SAUCE TOPPED WITH CAVIAR			

SALAD

SCOTTISH SALMON SALAD	26	GOATS CHEESE SALAD	15
SCOTTISH SMOKED SALMON, SERVED WITH A CRISP GREEN LEAF SALAD		MIXED LEAF SALAD, BEETROOT, GOAT'S CHEESE WITH CRUNCHY WALNUT, DRESSED IN BALSAMIC VINEGAR AND OLIVE OIL	
CHICKEN CAESAR SALAD	26	SMOKED SALMON AND SHRIMPS	38
ROASTED CHICKEN BREAST, SERVED WITH FRESH LEAVES TOSSED IN CAVIAR CAESAR DRESSING		SMOKED SALMON SERVED WITH SUCCULENT SHRIMPS MARINATED WITH LIME AND CHILLI, SERVED WITH A MIXED SALAD AND FRESH BREAD	
CRAB SALAD	37		
FRESH WHITE CRAB MEAT (MAY CONTAIN SMALL PIECES OF SHELL)			

MAINS

WHOLE GRILLED LOBSTER	59	FISH N CHIPS	27
WITH GARLIC BUTTER SAUCE, SIDE SALAD AND FRIES		SERVED WITH MINTED PEAS, HOMEMADE TARTAR SAUCE AND FRIES	
PRAWN LINGUINE	28	PAN FRIED SALMON	33
SERVED WITH A RICH SEAFOOD BISQUE SAUCE AND, PRAWN CEVICHE, TOPPED WITH CAVIAR		SERVED WITH ROASTED RED PEPPERS SAUCE, ASPARAGUS AND FENNEL SALAD	
SIRLOIN STEAK	42	CRAB BURGER	24
SERVED WITH GRILLED PORTOBELLO MUSHROOM, FRIES AND A CHOICE OF EITHER PEPPERCORN OR CHIMICHURRI SAUCE		MASHED AVOCADO DRESSED WITH EXTRA VIRGIN OLIVE OIL MIXED WITH DRESSED CRAB MEAT, SERVED WITH SALAD AND FRIES	
	SURF N TURF 68		
	ADD ½ GRILLED LOBSTER		

SANDWICHES

PRAWN OPEN SANDWICH	12	SALMON CROISSANT	17
RYE BREAD TOPPED WITH EGG MAYONNAISE AND LARGE CREVETTES		CLASSIC FRENCH CROISSANT FILLED WITH GRAVLAX SALMON, MUSTARD DILL SAUCE, CUCUMBER, AND MIXED LEAF SALAD	
MINI BEEF SLIDER	15	LOBSTER CLUB SANDWICH	47
A CLASSIC BEEF PATTY TOPPED WITH MELTED CHEESE SERVED ON A MINI BUN		1/2 LOBSTER, EGG, TOMATO, SALAD, EMMENTAL CHEESE, MARIE ROSE SAUCE, SERVED WITH FRIES	
FOIE GRAS	26		
SERVED ON TOASTED BRIOCHE			

5 THREADNEEDLE STREET, LONDON

IF YOU HAVE ANY FOOD ALLERGIES, SPECIAL DIETARY REQUIREMENTS OR ADDITIONAL REQUESTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE PLACING YOUR ORDER. CAVIAR HOUSE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM ALLERGENS, AS A WIDE VARIETY OF INGREDIENTS ARE HANDLED IN THE SAME SPACE IN OUR KITCHENS. CALORIES DECLARED ARE FOR GUIDANCE ONLY, ARE BASED ON THE COMPLETE DISH/DRINK AS LISTED ON THE MENU AND ARE CORRECT AT THE TIME OF MENU PRINT. ADULTS NEED AROUND 2,000 KCAL A DAY. WHILE CAVIAR HOUSE DOES ITS UTMOST TO ENSURE THAT ALL INTRINSIC FOREIGN BODIES - EG, BONES, SHELL, FRUIT STONES ETC - ARE REMOVED FROM OUR PRODUCTS, SMALL PIECES MAY REMAIN.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL, ALL OF WHICH IS PAID TO OUR RESTAURANT AND KITCHEN STAFF. VAT IS CHARGED AT THE APPLICABLE RATE.

www.caviarhouse-prunier.co.uk

MENU

TO SHARE

KINGS SEAFOOD PLATTER 185
A REAL CELEBRATION OF THE SEA!
WHOLE LOBSTER, DRESSED CRAB, CREVETTES,
BABY PRAWNS, CRAYFISH TAILS, 6 OYSTERS
AND 20G PRUNIER CAVIAR SERVED WITH BREAD

MEAT BOARD 38
A SELECTION OF CURED MEATS,
SERVED WITH OLIVES, CORNICHONS,
CRACKERS AND BREAD

BRITISH CHEESE BOARD 30
A SELECTION OF 4 BRITISH CHEESES, CRACKERS,
SERVED WITH A FRUIT CHUTNEY

OYSTERS

ASK YOUR SERVER FOR TODAY'S SPECIALS...

THREE 16
SIX 29
DOZEN 56

EXTRAS

CLASSIC FRIES 7	MIXED OLIVES 7
BREAD SELECTION 7	MIXED NUTS 7
TRUFFLE FRIES WITH PARMESAN 9	

TO FINISH

CAVIAR ICE 20 SICILIAN LEMON SORBET, DRIZZLED WITH CHILLED VODKA, TOPPED WITH CAVIAR	WHITE CHOCOLATE CHEESECAKE 12 SERVED WITH A RASPBERRY COULIS, TOPPED WITH CAVIAR
BRITISH CHEESE BOARD 23 A SELECTION OF 3 CHEESES AND CRACKERS, SERVED WITH FRUIT CHUTNEY	TOFFEE APPLE CRUMBLE 10 A CLASSIC SERVED WITH VANILLA ICE CREAM

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