

RAW BAR & STARTERS

RAW BAR

Salmon Ceviche

Avocado Pearls, Chipotle Chilli,
Tequila & Key Lime Dressing / 11

Tuna Tartare

Daikon, Pickled Ginger, Cilantro
& Tamari Dressing / 13

Scallop Ceviche

Pink Grapefruit, Avocado Salad / 12

Christopher's Beef Carpaccio / 11

Beets & Zucchini

Beets, Zucchini, Pickled Mushrooms
& Buffalo Ricotta, Truffle Dressing (v) / 9

Burrata

Tomato Tartare, Aged Balsamic (v) / 13

SALADS

Caesar Salad

Romaine Lettuce, Focaccia Croutons,
Anchovies, Parmesan / 9
(With Chargrilled Chicken / 12)

Summer Garden Salad

Artichokes, Asparagus, Beets,
Tarragon Dressing (v) / 10

Crab & Lobster Salad / 18

STARTERS

Butternut Squash Chowder

Lentils, Crème Fraîche (v) / 8

Lobster Bisque

Lobster Dumplings, Shellfish Oil / 12

Maryland Crab Cake

Arugula, Red Pepper Mayo, Tomato Jam / 14

House Cured Bresaola

Waldorf infusion / 11

Caramelised Scallops

Artichoke Cream, Crisp Chorizo, Orange
& Cardamom Dressing / 14

Grilled Asparagus

Shaved Pecorino, Truffle Oil (v) / 11

Foie Gras

Pata Negra, Sweet Mango, Pickled Melon,
Balsamic Glaze / 14

PASTA & RISOTTO (STARTER / MAIN)

Malfatti

Nutmeg, Kale, Fava Beans,
Buffalo Ricotta (v) / 9 / 16

Pea, Mint & Rock Shrimp Risotto / 11 / 18

(Vegetarian option / 8 / 15)

STEAKS & LOBSTER

USDA PRIME STEAK

Christopher's USDA Prime Steaks are minimum 30-day aged from Black Angus Cattle, all bred at Creekstone Farms, Kansas.

Prime Rump

6oz / 10oz / **16 / 25**

Prime Rib-eye

Plain Grilled or Blackened with Cajun spices.

6oz / 10oz / **22 / 32**

Prime New York Strip

8oz / 12oz / **25 / 37**

Prime Fillet

8oz / **40**

SCOTTISH STEAK

Christopher's Scotch Sirloin Steaks are 28-day aged from Prime Angus, Galloway & Shorthorn cross cattle, all bred on the Buccleuch Estates.

Sirloin

10oz / 14oz / **30 / 39**

WAGYU STEAK

Firstlight 100% Grass-fed Wagyu Beef, Hawke's Bay, New Zealand.

Fillet

8oz / **68**

TASTING STEAK SELECTION

Tasting Steak 4oz USDA Prime Rib-eye, 4oz Scotch Sirloin & 2oz Wagyu Fillet / 56

All steaks grilled to your liking & served with your choice of:

Béarnaise, Peppercorn, Blue Cheese, Steak, Red Wine or Chimichurri Sauce.

Additional sauces / **2**

All weights are prior to cooking.

MAINE LOBSTER

Grilled with Garlic Butter Half / Whole / **21 / 39**

Grilled with Mango Chilli Salsa & Cobb Salad Half / Whole / **22 / 40**

Lobster Thermidor Half / Whole / **22 / 40**

SURF 'N' TURF

Surf 'n' Turf Burger Christopher's Hamburger & Half Grilled Maine Lobster / **32**

Surf 'n' Turf Steak 6oz USDA Prime Rib-eye & Half Grilled Maine Lobster / **40**

OTHER MAIN COURSES & SIDES

MEAT & VEGETARIAN

Creedy Carver Breast of Chicken

Black Risotto, Asparagus, Quinoa,
Mustard Dressing / 18

Missouri-rubbed Rack of Lamb

Boston Beans, Spiced Lamb Tamale,
Avocado & Papaya Salad / 28

Slow-Cooked Pork Belly

Creamed Corn, Crisp Pancetta, Plantain Blinis,
Tomato Terrine / 21

Baked Zucchini Flowers

Chimichurri Tamale, Creole Tomato (v) / 16

FISH & SEAFOOD

Blackened Salmon

Jambalaya Risotto, Cress Salad / 19

Salmon Fishcakes

Wilted Spinach, Basil Cream / 17

Seared Tuna

Minted Horseradish Cream,
Creole Mustard / 24

Baked Halibut

Herb Crust, Summer Garden Nage / 27

Christopher's Seafood is responsibly
sourced from sustainable supplies.

SIDES

Fries / 4

Tobacco Onions / 4

Sweet Potato Mash Maple Syrup / 5

Monterey Cheddar Mash / 5

Jersey Royals / 6

Mixed Greens / 5

Sweet & Sour Carrots / 5

Boston Baked Beans / 4

Spinach Steamed / Creamed / 5

Steak Mushrooms / 5

Tomato & Onion Salad / 5

Christopher's House Salad / 5

Parmesan Truffle Fries / 6

Mac & Cheese / 7 (With Lobster / 15)

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
Please bring any dietary requirements or allergies to our attention. (v) Denotes dishes suitable for vegetarians. (n) Denotes dishes
containing nuts. Due to the presence of nuts in some products, there is a possibility that nut traces may be found in any of our dishes.
The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

DESSERTS & DIGESTIFS

CHRISTOPHER'S HOMEMADE DESSERTS

New York Vanilla Cheesecake
Mixed Berries / 8

Pecan Maple Pie Salted Caramel Ice
Cream, Sugared Pecans (n) / 8

Warm Chocolate Fudge Brownie
Vanilla Bean Ice Cream, Praline
Crumble (n) / 8

Apple & Blueberry Cobbler
Cinnamon Ice Cream / 8

Chocolate, Peanut Butter & Jelly
Sandwich Banana Ice Cream (n) / 8

Key Lime Tart Almond Poppy Cookie,
Crème Anglaise (n) / 8

Flourless Chocolate Soufflé Cake
Blood Orange Sorbet, Raspberry
Compote / 9

Peach Melba Amaretto Poached
Peaches, Raspberry Ice Cream / 8

Fresh Fruit Salad
Blood Orange Sorbet / 7

Ice Creams & Sorbets
(Your choice of 3 flavours) with
Chocolate, Caramel or Berry Sauce / 7

Christopher's Sharing Dessert Plate
(2 persons) / 20

CHRISTOPHER'S CHEESE PLATE

Soft: Tunworth, Hampshire **Cheddar:**
Lincolnshire Poacher, Lincolnshire Goat:
Innes Log, Staffordshire **Blue:** Devon
Blue, Devon (n) Served with Celery Sticks,
Quince jelly & Grapes / 12

AFTER DINNER MARTINIS

New York Tart Vanilla Vodka,
Limoncello, Frangelico, fresh Lemon,
Demerara Sugar & Mascarpone / 10

Chilli & Ginger Chocolate Martini
Chilli & Ginger, Vanilla Vodka, Crème de
Cacao & Chocolate Sauce / 10

Espresso Martini Finlandia Vodka,
Kahlua & a Double Espresso / 10

Chocolate Cherry Mochatini
Martell VS, Cherry Liqueur, Cherry Syrup,
Chocolate Sauce & a Single Espresso / 10

Earl Grey Mar-Tea-Ni Earl Grey infused
Bombay Sapphire Gin, Matcha Tea Syrup,
fresh Lemon Juice & Orange Bitters / 10

Nutella Martini (Est. 1991) Vanilla
Vodka, Crème de Cacao, Cream, Nutella
& shaved Chocolate / 10

COFFEE, TEA & HERBAL INFUSIONS

Filter Coffee / 3

Espresso / Americano /
Macchiato / 3.5

Cappuccino / Latte /
Double Espresso / Flat White / 4

Mocha / Hot Chocolate / 4

English Breakfast / Earl Grey / 3

Fresh Mint / Chun Mee Green /
Jasmine Pearl / Camomile / 3.5

Silver Needle / Bohea Lapsang / 4

SWEET WINE (75ML GLASS / BOTTLE)

50 Nivole Moscato d'Asti,
Michele Chiarlo, Piemonte, Italy
(375ml), 2011 / 4 / 19

51 Essensia Orange Muscat,
Andrew Quady, California (375ml),
2010 / 5 / 24

52 Elysium Black Muscat,
Andrew Quady, California (375ml),
2010 / - / 24

53 Château de Coy,
Sauternes (75cl), 2007 / 6 / 60

PORT (75ML GLASS / BOTTLE)

80 Dow's Ruby, NV / 5 / 45

81 Dow's LBV, 2007 / 6 / 52

82 Smith Woodhouse 10y.o.
Tawny, NV / 8 / 73

COGNAC (50ML)

Martell VS / 8

Remy Martin VSOP / 10

Remy Martin Coeur de Cognac / 13

Hennessy XO / 33

Hines Antique XO / 34

Hennessy Paradis Extra / 80

Remy Martin Louis XIII / 150