

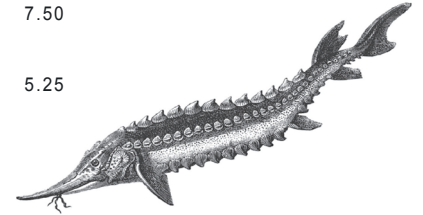
# CAVIAR HOUSE & PRUNIER

## SEAFOOD BAR

### BRUNCH & LIGHT BITES

All of our eggs are free range and freshly prepared to order.

Bacon or Sausage Roll Served in a buttered roll.	5.25	Breakfast Bagel Scottish smoked Salmon & scrambled eggs, served with a toasted bagel and cream cheese.	10
Scrambled Eggs & Bacon Served with bread & butter.	8.95	Smoked Salmon & Cream Cheese Bagel Served in a lightly toasted bagel.	7.50
Smoked Salmon & Scrambled Eggs Served with bread & butter.	9.95	Salmon Tartar on Toast Balik Tartar served on toast.	5.25
Bacon or Sausage & Egg Roll Served in a buttered roll.	5.75		



### SEAFOOD BAR CLASSICS

Rock Lobster & Fries Whole Rock Lobster served with warm garlic butter, French fries & a green salad.	49
Scottish Smoked Salmon Finest salmon from the pure waters of Scotland, Served with a mixed salad.	17
Tsarina Blini topped with crème fraiche served with smoked salmon & 10g of Prunier caviar.	35
Smoked Salmon & Shrimps Smoked Salmon served with succulent shrimps marinated in chilli and lime juice, served with mixed salad.	19
Crab Salad Fresh white crab meat. (may contain small pieces of shell)	25
Shrimp Cocktail Served with Marie Rose sauce.	12
Seafood Club Selection of salmon, tartar & prawns in a Marie Rose sauce. Served with French fries.	16
Seafood Platter A combination of smoked salmon, gravlax, salmon tartar, shrimps, king prawns and crab, served with a new-potato salad and mixed salad.	27
Balik Tartar Balik salmon fillet finely chopped and seasoned.	15
Cheeseboard Selection of cheese served with bread & chutney.	12

### E.J. CHURCHILL CLASSICS

Chicken and Bacon Wrap Served with french fries.	9.95
Wagyu Steak Sandwich Served in a fresh bread roll with salad & french fries.	13.95
Wagyu Double Cheeseburger Served in a white roll with pickles, lettuce, tomato, mustard and ketchup. Served with french fries.	12.50
Prawn Linguine Fresh prawns cooked in a rich tomato, herb and white wine sauce. Served on a bed of linguine.	15.00

### CAVIAR

	30g	50g
Prunier Caviar Tradition	75	120
Oscietra	120	195

All caviar served with toasted blinis, crème fraiche & finely chopped red onion.

### EXTRAS

Potato Salad	3.50
Bread and Butter	3.50
Fries	3.50
Mixed Green Salad	3

### DRINKS

<b>Champagne</b>	<b>175ml</b>	<b>750ml</b>
Caviar House N.V.	12.50	59
	<b>125ml</b>	<b>750ml</b>
Caviar House Rosé	14.50	69
<b>White Wine</b>	<b>175ml</b>	<b>Bottle</b>
Sauvignon Blanc ( <i>New Zealand, 2018, ABV 13.5%</i> )	7.50	31
Chablis ( <i>France, 2018, ABV 12.5%</i> )	7.95	32
Sancerre ( <i>France, 2018, ABV 13%</i> )	7.50	29
<b>Red Wine</b>	<b>175ml</b>	<b>Bottle</b>
Château Belle Vue ( <i>Lebanon, 2010/11, ABV 14.5%</i> )	12	55
<b>Rosé</b>	<b>175ml</b>	<b>Bottle</b>
Whispering Angel	7.95	32
<b>Bottled Beers</b>		<b>330ml</b>
Guinness, Ireland		6
Moretti, Italy		4
Peroni, Italy		4
<b>Soft Drinks</b>		
Still / Sparkling Mineral Water		3.50
Coca Cola / Diet Coke / Sprite		1.50
San Pellegrino Lemon / Orange / Blood Orange		2.00

Our Prunier Caviar & Balik Salmon come from our own Prunier Manufacture and Balik Smokery.  
If you have any food allergies, intolerances or sensitivities – please inform your waiter if you have a food allergy.

VAT is charged at the applicable rate.

V - Vegetarian