

CHRISTOPHER'S SET SUNDAY SUPPER

Warm San Francisco Sourdough Bread Maldon Sea Salted Butter / 4

TWO COURSES / 25

THREE COURSES / 29

STARTERS

Beetroot Carpaccio

Whipped Buffalo Ricotta, Beetroot, Avocado & Caper Mousse, Pomegranate, Sunflower Tuile

Salmon Carpaccio

Avocado Pearls, Chipotle Chilli, Tequila & Key Lime Dressing

Christopher's Beef Carpaccio

Caesar Salad

Romaine Lettuce, Focaccia Croutons, Anchovies, Parmesan

MAIN COURSES

Grilled 6oz Rump Steak, Triple-cooked Chips

Grilled Missouri-Rubbed Chicken, Kohlrabi Slaw, Sweet Potato Mash

Catch of The Day

Rigatoni, Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes, Pecorino (v)

DESSERTS

Warm Chocolate Fudge Brownie

Vanilla Bean Ice Cream, Praline Crumble, Valrhona Chocolate Sauce

Lemon Meringue Tart Green Tea Crumble

New York Vanilla Cheesecake Vanilla Mascarpone, Mixed Berries, Sunflower Tuile

Ice Creams & Sorbets

(Your choice of 3 flavours) with Chocolate, Caramel or Berry Sauce

STARTERS, MAIN COURSES & SIDES

STARTERS

Pea & Coconut Cream Velouté (*dairy free*)
Purple Cauliflower & Beluga Lentils / 11

Sea Bass Ceviche
Papaya, Pomegranate, Chilli, Radish, Pistachio,
Elderflower & Apple Liqueur Dressing / 13

Christopher's Beef Carpaccio / 11

Lobster Bisque
Lobster Dumplings, Shellfish Oil / 13

Maryland Crab Cake
Arugula, Red Pepper Mayo,
Tomato Jam / 15

Beetroot Carpaccio
Whipped Buffalo Ricotta, Beetroot, Avocado &
Caper Mousse, Pomegranate, Sunflower Tuile (v//
11

SALADS

Caesar Salad
Romaine Lettuce, Focaccia Croutons,
Anchovies, Parmesan / 10
(Add Chargrilled Chicken / 3 or Blackened Shrimps /
4)

Superfood Salad
Avocado, Beets, Quinoa, Lentils, Blueberries,
Pomegranate, Sunflower & Flax Seeds,
Miso & Cumin Dressing (v// 12 (Add Chargrilled
Chicken / 3 or Blackened Shrimps / 4)

SIDES

Fries / 5

Sweet Potato Fries / 5

Tobacco Onions / 5

Sweet Potato Mash Maple Syrup / 5

Monterey Cheddar Mash / 5

New Potatoes / 5

Mixed Greens / 5

Sweet & Sour Carrots / 5

PASTA & RISOTTO (STARTER / MAIN)

Rigatoni
Arugula, Chilli Basil Pesto, Sun-blushed Tomatoes,
Pecorino (v// 9 / 16

Norfolk Asparagus & Langoustine Risotto
Buffalo Ricotta & Turmeric Cream / 14 / 19
(Vegetarian Option / 10 / 15)

MEAT & VEGETARIAN

Creedy Carver Breast of Chicken
Black Risotto, Asparagus, Quinoa, Mustard
Dressing / 18

Missouri-rubbed Rack of Lamb
Minted Pea Puree, Butternut Squash Galette,
Celeriac Mash / 29

Slow-cooked Pork Belly & Ibérico Chop
Pata Negra, Boston Baked Beans, Creamed Corn,
Corn Blini, Celeriac & Apple Slaw / 24

Sweet Potato, Tofu, Kaniwa & Coconut Curry
Red Rice, Chimichurri Tamale (v// 16

FISH

Blackened Salmon
Jambalaya Risotto, Cress Salad / 21

Salmon Fishcakes
Wilted Spinach, Basil Cream / 17

Seared Tuna
Minted Horseradish Cream, Wasabi, Creole
Mustard / 26

Christopher's Seafood is responsibly sourced from sustainable supplies.

Boston Baked Beans / 5

Spinach Steamed / Creamed / 6

Steak Mushrooms / 5

Tomato & Onion Salad / 5

Christopher's House Salad / 5

Parmesan Truffle Fries / 7

Mac & Cheese / 8 (With Lobster / 18)

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 Rib-eye

Plain Grilled or Blackened with Cajun spices.
6oz / 10oz / 24 / 38

Prime Fillet

8oz / 40

TASTING STEAK SELECTION

Tasting Steak 4oz USDA Prime Rib-eye, 4oz Scotch Sirloin & 1.5oz Japanese Wagyu Fillet / 58

SCOTTISH STEAK

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

Sirloin

10oz / 14oz / 32 / 39

Fillet

8oz / 36

AUSTRALIAN STEAK

270-day grain-fed Black Angus Cattle, New South Wales

Rump

6oz / 10oz / 16 / 25

JAPANESE WAGYU - GRADE A5

Wagyu Fillet

18 per 1oz - please advise your desired weight up to 8oz

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.

LOBSTER

Grilled Lobster with Garlic Butter

Grilled Lobster with Mango Chilli Salsa & Cobb Salad

Lobster Thermidor

Half (325g) / Whole (650g) / 24 / 48

SURF 'N' TURF

Surf 'n' Turf Burger Christopher's Hamburger & Half Grilled Maine Lobster (325g) / 35

Surf 'n' Turf Steak 6oz USDA Prime Rib-eye & Half Grilled Maine Lobster (325g) / 45

DESSERTS & DIGESTIFS

CHRISTOPHER'S HOMEMADE DESSERTS

New York Vanilla Cheesecake
Vanilla Mascarpone, Mixed Berries,
Sunflower Tuile (*gluten free*) / 9

Warm Chocolate Fudge Brownie
Vanilla Bean Ice Cream, Praline
Crumble, Valrhona Chocolate Sauce /
9

**Pineapple Tarte Tatin Chocolate &
Pistachio Fondant, Black Coconut Ice
Cream / 9** (*please allow 20 minutes*)

**Pecan Maple Pie Salted Caramel Ice
Cream, Vanilla Anglaise / 9**

**Coconut & Almond Milk
Pannacotta Lavender Poached
Pears** (*dairy-free & vegan – made with
Agar Agar*) / 9

**Chocolate Brioche French Toast
(Milk or Dark) Vanilla Ice Cream,
Chocolate Sauce / 12** (*please allow 20
minutes*)

Lemon Meringue Tart Green Tea
Crumble / 9

Peach Melba Amaretto Poached
Peaches, Raspberry Ripple Ice Cream /
8

Fresh Fruit Salad Mango Sorbet / 7

Ice Creams & Sorbets (Your choice
of 3 flavours) / 8

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

CHRISTOPHER'S CHEESE PLATE

Hard: Oglesfield, Somerset /
Cheddar: Hafod, Wales / **Semi-soft**
Goat: Capra Nouveau, Shropshire /
Blue: Beauvale, Nottinghamshire
Served with Celery Sticks, Quince Jelly
& Grapes / 12

AFTER DINNER MARTINIS

New York Tart Stolichnaya Vanilla
Vodka, Limoncello, Frangelico, fresh
Lemon, Demerara Sugar
& Mascarpone / 12

Chilli & Ginger Chocolate Martini
Chilli & Lemongrass infused Virtuous
Ginger Vodka, Crème de Cacao &
Chocolate Sauce / 11

Patrón XO Espresso Martini Grey
Goose Vodka, Patrón XO Cafe Liqueur &
a Double Espresso / 13

Karamel Apple Pie-Tini Cinnamon
infused Stolichnaya Salted Karamel
Vodka, Apple Juice, Lemon Juice, Maple
Syrup & an Almond Madeleine / 12

Chocolate Orange Martini
Grey Goose L'Orange Vodka, Mozart
Chocolate Liqueur, Crème de Cacao & a
Double Espresso / 13

Nutella Martini (Est. 1991) Stolichnaya
Vanilla Vodka, Crème de Cacao, Cream
& Nutella / 12

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

Almond Milk & Soy Milk available on
request

SWEET WINE (75ML GLASS / BOTTLE)

**52 Jurançon doux 'Symphonie de
Novembre', France (37.5cl), 2011**
/ 6 / 30

**57 Maury Grenat, Els Pyreneus,
France (50cl), 2011 / 6 / 32**

**58 Royal Tokaji Late Harvest,
Hungary, (50cl), 2011 / 7 / 40**

PORT (75ML GLASS / BOTTLE)

80 Dow's Ruby, NV / 5 / 45

81 Dow's LBV, 2007 / 6 / 52

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

BRANDY (50ML)

Courvoisier VS / 8

Courvoisier VSOP / 11

Janneau VSOP / 11

Remy Martin Coeur de Cognac / 13

Courvoisier XO / 29

Hines Antique XO / 34

Courvoisier Initiale / 70

Remy Martin Louis XIII / 150

25 ml measure available upon request