



SAVOURY CANAPÉS

Crudités Fence £14
*Chive crème fraîche and seaweed oil,
taramasalata*

Corn Crusted Prawns £24
Tomato chilli dip (6pcs)

Chef's Bite Platter £36
*Crispy prawns (3pcs)
Angus beef skewers (3pcs)
Crab & quail's egg salad (3pcs)
Goats cheese macaroon (3pcs)*

FROM THE SEA

Irish Rock Oysters
£25 (6pcs) £46 (12pcs)
*Red wine shallot vinegar &
kobu dressing*

Caviar
*Oscietra (30gr) £190
Beluga (30gr) £470*

*Our caviar is served with blinis, sour cream
and accompaniments*



SOMETHING TO SIP

125ml
Laurent Perrier Brut £19

Laurent Perrier Rosé £24

Laurent Perrier Blanc de Blancs £25

Ruinart Blanc de Blancs £29

Laurent-Perrier Grand Siècle £50

Dom Pérignon 2008 £60

SOUPS

Aromatic Red Lentil £14
Falafel, carrot, cumin, corriander

Minestrone £14
Tomato, courgette, poppy seed grissini

Chicken Consommé £15
*Chicken wontons, quail egg, shiitake,
spring onions*

Lobster Bisque £20
*Scottish lobster, charred corn,
sambhère, chives*

SALADS

*Add grilled chicken £5, prawns £8
or truffle shavings £15*

Classic Caesar £21
*Cos lettuce, anchovies, bacon,
parmesan, croutons*

Berkeley Cobb £22
*Baby leaves, sweetcorn, egg, avocado, cherry
tomatoes, blue cheese dressing*

Poached Scottish Lobster £39
*Manchego cheese, heritage tomatoes, avocado,
basil, asparagus, mango*

SANDWICHES

Collins Club £24
*Brioche, avocado, sundried tomato mayo,
bacon, egg, chicken*

Grilled Vegetables & Mozzarella £18
Focaccia with basil pesto

Truffled Ham & Brie Sandwich £23
*Wiltshire ham, melted Reverend brie, grated
black truffle, white bread*

Chicken Tikka Wrap £24
*Baked marinated chicken, tamarind sauce,
crunchy cucumber raita in a flour tortilla*



APPETISERS

Add truffle shavings to any dish £15

Burratina £22
*Heritage tomato, basil pesto, lemon pearls,
crispy shallots, grilled focaccia*

Seared Diver Scallops £26
Fennel, raspberry, quinoa, sea beet

Cornish Crab Salad £28
*Quail's egg, lettuce, avocado, pickled daikon
Add 12g of caviar £65*

Aberdeen Angus Beef Carpaccio £25
Tarragon, celeriac, rye croutons, fine herbs

Sautéed Tiger Prawns £21
Girolles, parsley, organic hemp, shellfish sauce

Scottish Salmon Crudo £26
Asparagus, pickled vegetables, dashi dressing



HEALTHY CHOICES

Chopped Kale & Almond Salad £24 (ve)(n)
*Edamame, peas, radish, avocado
Add grilled chicken or salmon £26 or prawns £29*

Collins Poké Bowl £28
*Tuna, or salmon or crispy tofu
Avocado, Edamame beans, Chinese cabbage, radish,
carrots, courgettes, pickled shimeji*

Heritage Beetroot & Quinoa £24
Avocado, feta cheese, grapefruit, quail egg, pistachio

Seared Tuna Ceviche £24 (n)
*Heritage beetroot, egg, fine beans, nasturtiums,
citrus wasabi, hazelnuts*

Roast Cauliflower £28 (n)
*Hispi cabbage, sweet potato purée, sour cherries,
hazelnuts*



UP AND COMING CHEFS

Under the watchful eye of our esteemed Executive Chef, Shaun Whatling, our aspiring young chefs present to you three stunning new dishes.

STARTER

By Marcello Giancaspro, Chef de Partie from Italy

Whipped Celeriac Mousse £23 (v)

Pickled radish & olive, goat's cheese crumble, crispy quinoa, baby vegetables, baby herb salad

MAIN

By Jacob Field, Commis Chef from UK

Miso Marinated Black Cod Loin £39

Crispy prawn tempura, haricot beans, lobster jus, brown shrimps, wild mushrooms, nasturtium leaves

DESSERT

By Roberta Sonna, Demi Chef from Italy

Chocolate Citrus Mousse £14 (n)

Hazelnut Dacquoise with orange confit compote, Caribe chocolate mousse, citrus sorbet



FROM OUR GRILL

All grills served with double-cooked chips and a sauce of your choice; Hollandaise, béarnaise, red wine jus or tartare.

FROM THE SEA

Dover Sole £48

Scottish Salmon £36

Wild Seabass (160g) £45

Whole Scottish Lobster £60

FROM THE LAND

Cornfed Baby Chicken £48

Cornfed Chicken Breast £32

Angus Fillet Steak (180g) £45

Angus Sirloin (250g) £42

Wagyu Beef Fillet (160g) £120

Salt Marsh Lamb Rack £48



OUR SIGNATURE CLASSICS

The Cheeseburger £30

Applewood cheese, smoked relish, spicy emulsion

Half Lobster Thermidor £39

Samphire, field mushroom, radish salad

Berkeley Shepherd's Pie £28

Braised lamb shank, whipped potato

Grilled Halibut £42

Roast celeriac purée, grilled cep mushroom, wilted kale, watercress

Veal or Chicken Schnitzel £35

Sautéed new potatoes, tender stem broccoli

Pizza with Lobster & Parma Ham £42

Grated black truffle

SIDE SALADS

Mini Green £8

Avocado, Tomato & Artichoke £9

Mixed Leaf £8

VEGETABLES

Chilli & Garlic Green Beans £9

Broccoli with Almonds £9 (n)

Sautéed Spinach £

POTATOES

Double Cooked Chips £9

Truffle French Fries £15

Sweet Potato Fries £9

French Fries £9

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.
(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts. Please inform us of any allergies and /or dietary requirements