

ARTEMIS

RAW BAR

FRESHLY SHUCKED OYSTERS 🌱🌱	
TSARSKAYA, FRANCE	8 EA
ST. VAAST, FRANCE	8 EA
JAPANESE HAMACHI	28
<i>Tomato Jelly, Paprika, Rice Crisp, Olive Powder</i>	
MEY SELECTION BEEF CARPACCIO	28
<i>Broccolini Flowers, Caper Powder, Clarified Tomato Vinaigrette</i>	
WILD SEABASS SASHIMI 🌱	42
<i>Corsican Coppa, Finger Lime, Avocado Mousse</i>	
STURIA CAVIAR 30G	90
<i>Baked Flat Bread, Fromage Blanc, Dill</i>	

CHARCUTERIE

SELECTION OF CURED MEATS	46
<i>Served with Chef's selection of accompaniments</i>	
JAMON IBERICO 36 MONTHS 20G	22
<i>Pachino Tomatoes</i>	
SAN DANIELE PROSCIUTTO 20G	18
<i>Cantaloupe</i>	
MORCON SAUSAGE 20G	16
<i>Garlic Bread</i>	
CORSICAN COPPA 20G	24
<i>Toasted Sourdough</i>	

APPETISERS

HEIRLOOM BEETROOTS 🌱🌱	24
<i>Buttermilk Beetroot Horseradish Ice Cream, Walnuts, Shropshire Cheese, Saba & Marsala Reduction</i>	
QUINOA FRITTERS 🌱🌱	24
<i>Baby Kale, Radicchio, Orange Segments, Hazelnuts, Basil, Mint, Pomegranate, Radish</i>	
ROASTED MUSHROOMS 🌱	32
<i>Maitake, Mousseron & St. George Mushrooms, Comté Cheese Fondant, Organic Egg Yolk & Jamon Iberico</i>	
JAPANESE SARDINES	26
<i>Sollies Figs, Guindilla Peppers, Extra Virgin Olive Oil, Pan De Coca</i>	
CHAR-GRILLED SPANISH OCTOPUS 🌱	26
<i>Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers</i>	
NANTUCKET BAY SCALLOPS 🌱	30
<i>Sweet Pea Puree, Crispy Pork Belly, Baby Watercress Salad, Pork Jus</i>	
STEAK TARTARE 🌱	32
<i>Harissa, Organic Egg Yolk, Capers, Potato Crisps</i>	
ALASKAN KING CRAB 🌱	32
<i>Grilled Pimento Peppers, Avocado, Tomato Petals</i>	
RABBIT RAGU TAGLIATELLE	28
<i>Porcini Mushroom Purée, Pork Lardons, Thyme</i>	

MAIN COURSES

GRILLED AVOCADO 🌱	32
<i>Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander</i>	
ORGANIC ROASTED CHICKEN 🌱	36
<i>Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon</i>	
LÉGINE AUSTRALE FILLET 🌱	56
<i>Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth</i>	
GRILLED LOBSTER 🌱	78
<i>Mushroom Sabayon, Snow Pea Salad</i>	
SLOW COOKED IBERICO PORK	48
<i>Cognac Apple Compote, Buttered Turnip, Dolcemente, Almonds</i>	
MEY SELECTION TENDERLOIN 200G 🌱	62
<i>45 Days Dry-Aged, Potato Purée, Caramelised Pearl Onions, Red Wine Jus</i>	
IBERICO PORK CHOP 🌱	40
<i>Carrot Purée, Pork Jus</i>	
VENISON LOIN 🌱	54
<i>Pancetta, Forest Mushrooms, Balsamic Poached Pear</i>	
SANCHOKU WAGYU STRIPLOIN 350G 🌱	92
<i>Bonnotte Potato, Crème Fraîche, Pink Peppercorns, Valetta, Chianti & Wholegrain Mustard Reduction</i>	

SIDES

ROASTED CRUSHED POTATOES 🌱🌱	14
<i>Harissa Aioli</i>	
CHAR-GRILLED BROCCOLINI 🌱	18
<i>Romesco, Roasted Tomatoes, Almonds</i>	
GRILLED ZUCCHINI 🌱🌱	18
<i>Greek Yoghurt, Dukkha, Peanuts, Dill & Mint</i>	
ROASTED CAULIFLOWER 🌱🌱	18
<i>Heirloom varieties, Mustard Crème Fraîche Emulsion, Capers, Raisins, Pine Nuts</i>	
PUY LENTILS 🌱	16
<i>Bacon, Stilton Blue Cheese, Stone Fruit</i>	
RUSSET POTATO PURÉE 🌱	18
<i>Poached Egg, Mascarpone, Crispy Pancetta</i>	
CHICKEN LIVER & BLACK TRUFFLE 🌱	22
<i>Wild Cherries, Red Wine, Bacon</i>	



The provenance and integrity of our produce is a crucial part of our menu. All fish and seafood served are sustainably sourced. All meats are hormone-free and humanely raised. Our vegetables are organic where available, and as often as possible are sourced from local farms, supporting the community and reducing our carbon footprint.

🌱 Vegetarian 🌱🌱 Vegetarian Option Available 🌱 Gluten-free

Prices are subject to 10% service charge and gov't taxes.
Please note menus are subject to change.
Please advise of any dietary requirements in advance.