

ARTEMIS

RAW BAR

FRESHLY SHUCKED OYSTERS 🌱	
<i>Tsarskaya, France</i>	8 ea
<i>St. Vaast, France</i>	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>	
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>	
CHICKEN LIVER & BLACK TRUFFLE 🌱	22
<i>Wild Cherries, Red Wine, Bacon</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>	
VEGETABLE JARDINIÈRE 🌱	32
<i>Beetroot Gnocchi, Celeriac, Snow Peas, Brussels Sprout Leaves, Breakfast Radish, Basil, Feta, Walnuts</i>	
AUSTRALIAN RED SNAPPER 🌱	50
<i>Artichoke Purée, Cannellini Beans, Carrots, Celery, Basil</i>	
BLACK COD 🌱	56
<i>Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth</i>	
GRILLED LOBSTER 🌱	78
<i>Mushroom Sabayon, Snow Pea Salad</i>	
ORGANIC ROASTED CHICKEN 🌱	36
<i>Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon</i>	
DUCK CONFIT	40
<i>Polenta Crisps, Fennel & Tarragon Salad</i>	
DORPER LAMB RACK 300g	72
<i>Celeriac Purée, Roasted Fennel, Solies Figs</i>	
IBERICO PORK CHOP 🌱	40
<i>Carrot Purée, Pork Jus</i>	
VENISON LOIN 🌱	54
<i>Pancetta, Forest Mushrooms, Balsamic Poached Pear</i>	
MEY SELECTION TENDERLOIN 200g 🌱	62
<i>Parsnip Purée, Button Mushroom, Sauce au Poivre</i>	
WAGYU BONE-IN RIBEYE "CÔTE DE BŒUF" 1.1kg 🌱	148
<i>F1 Holstein BMS 6+</i>	

SIDES

GARDEN SALAD 🌱	18
<i>Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar</i>	
ROASTED CRUSHED POTATOES 🌱🌱	14
<i>Harissa Aioli</i>	
CHARRED SEASONAL CARROTS 🌱🌱	16
<i>Roasted Walnut Crumble, Cinnamon</i>	
GRILLED ZUCCHINI 🌱🌱	18
<i>Greek Yoghurt, Dukkha, Peanuts, Dill & Mint</i>	
HEIRLOOM CAULIFLOWER TEMPURA 🌱	18
<i>Tarragon, Almond Crumble, Spicy Aioli</i>	
PUY LENTILS 🌱	16
<i>Bacon, Stilton Blue Cheese, Stone Fruit</i>	
ROASTED CAULIFLOWER PURÉE 🌱🌱	18
<i>Capers, Pine Nuts, Roasted Cauliflower Steak</i>	
RUSSET POTATO PURÉE 🌱	18
<i>Poached Egg, Mascarpone, Crispy Pancetta</i>	
WHITE ASPARAGUS 🌱	32
<i>Morel Mushrooms, Valetta, Parmigiano-Reggiano</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

All prices are still subjected to 10% service charge and prevailing government tax. Please note that dishes are subject to seasonal changes and market availability. Pre-order up to 5 days in advance.