

# ARTEMIS

## RAW BAR

**FRESHLY SHUCKED OYSTERS** 🌱🌱  
TSARSKAYA, FRANCE 8 EA  
ST. VAAST, FRANCE 8 EA

**JAPANESE HAMACHI** 28  
*Tomato Jelly, Paprika, Rice Crisp, Olive Powder*

**MEY SELECTION BEEF CARPACCIO** 28  
*Broccoli Flowers, Caper Powder, Clarified Tomato Vinaigrette*

**WILD SEABASS SASHIMI** 🌱 42  
*Corsican Coppa, Finger Lime, Avocado Mousse*

**STURIA CAVIAR** 30G 90  
*Baked Flat Bread, Fromage Blanc, Dill*

## CHARCUTERIE

**SELECTION OF CURED MEATS** 46  
*Served with Chef's selection of accompaniments*

**JAMON IBERICO 36 MONTHS** 20G 22  
*Pachino Tomatoes*

**SAN DANIELE PROSCIUTTO** 20G 18  
*Cantaloupe*

**MORCON SAUSAGE** 20G 16  
*Garlic Bread*

**CORSICAN COPPA** 20G 24  
*Toasted Sourdough*

## APPETISERS

**HEIRLOOM BEETROOTS** 🌱🌱 24  
*Buttermilk Beetroot Horseradish Ice Cream, Walnuts, Shropshire Cheese, Saba & Marsala Reduction*

**QUINOA FRITTERS** 🌱 24  
*Baby Kale, Radicchio, Orange Segments, Hazelnuts, Basil, Mint, Pomegranate, Radish*

**JAPANESE SARDINES** 26  
*Sollies Figs, Guindilla Peppers, Extra Virgin Olive Oil, Pan De Coca*

**CHAR-GRILLED SPANISH OCTOPUS** 🌱 26  
*Confit Cherry Tomato, Preserved Lemon, Pickled Padron Peppers*

**NANTUCKET BAY SCALLOPS** 🌱 30  
*Sweet Pea Puree, Crispy Pork Belly, Baby Watercress Salad, Pork Jus*

**CHICKEN LIVER & BLACK TRUFFLE** 🌱 22  
*Wild Cherries, Red Wine, Bacon*

**STEAK TARTARE** 🌱 32  
*Harissa, Organic Egg Yolk, Capers, Potato Crisps*

**ALASKAN KING CRAB** 🌱 32  
*Grilled Pimento Peppers, Avocado, Tomato Petals*

**RABBIT RAGU TAGLIATELLE** 28  
*Porcini Mushroom Purée, Pork Lardons, Thyme*

## MAIN COURSES

**GRILLED AVOCADO** 🌱 32  
*Red Quinoa, Petit Pois, Yoghurt, Preserved Lemon, Coriander*

**BEETROOT GNOCCHI** 🌱 32  
*Celeriac, Snow Peas, Brussels Sprout Leaves, Breakfast Radish, Basil, Feta, Walnuts*

**ORGANIC ROASTED CHICKEN** 🌱 36  
*Creamy Mascarpone Polenta, Roasted Tomatoes, Hazelnut, Tarragon*

**AUSTRALIAN RED SNAPPER** 🌱 50  
*Artichoke Purée, Cannellini Beans, Carrots, Celery, Basil*

**LÉGINE AUSTRALE FILLET** 🌱 56  
*Japanese Leeks, White Chervil Root Purée, Yuzu & Pork Broth*

**GRILLED LOBSTER** 🌱 78  
*Mushroom Sabayon, Snow Pea Salad*

**SLOW COOKED IBERICO PORK** 48  
*Cognac Apple Compote, Buttered Turnip, Dolcemente, Almonds*

**DORPER LAMB RACK** 300G 72  
*Celeriac Purée, Roasted Fennel, Solies Figs*

**IBERICO PORK CHOP** 🌱 40  
*Carrot Purée, Pork Jus*

**VENISON LOIN** 🌱 54  
*Pancetta, Forest Mushrooms, Balsamic Poached Pear*

**MEY SELECTION TENDERLOIN** 200G 🌱 62  
*45 Days Dry-Aged, Potato Purée, Caramelised Pearl Onions, Red Wine Jus*

**WAGYU BONE-IN RIBEYE**  
"CÔTE DE BŒUF" 1.1KG 🌱 148  
*F1 Holstein BMS 6+*

**WAGYU PORTERHOUSE** 1.1KG 🌱 148  
*F1 Holstein BMS 6+*

## SIDES

**GARDEN SALAD** 🌱🌱 18  
*Mesclun, Radicchio, Kohlrabi, Gala Apple, Walnuts, Shropshire, Apple & Balsamic Vinegar*

**ROASTED CRUSHED POTATOES** 🌱🌱 14  
*Harissa Aioli*

**GRILLED ZUCCHINI** 🌱🌱 18  
*Greek Yoghurt, Dukkha, Peanuts, Dill & Mint*

**CHARRED SEASONAL CARROTS** 🌱🌱 16  
*Roasted Walnut Crumble, Cinnamon*

**ROASTED CAULIFLOWER** 🌱🌱 18  
*Heirloom varieties, Mustard Crème Fraîche Emulsion, Capers, Raisins, Pine Nuts*

**PUY LENTILS** 🌱 16  
*Bacon, Stilton Blue Cheese, Stone Fruit*

**RUSSET POTATO PURÉE** 🌱 18  
*Poached Egg, Mascarpone, Crispy Pancetta*



*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.*