

ARTESIAN DINING

## ARTESIAN TIFFEN

*Tiffen is a provincial English word that was adopted in India to mean a light meal or snack. In the sub continent it is a way of life. We have designed this menu for your enjoyment to order individually or sample many dishes to create an innovative dining experience.*

### Cold

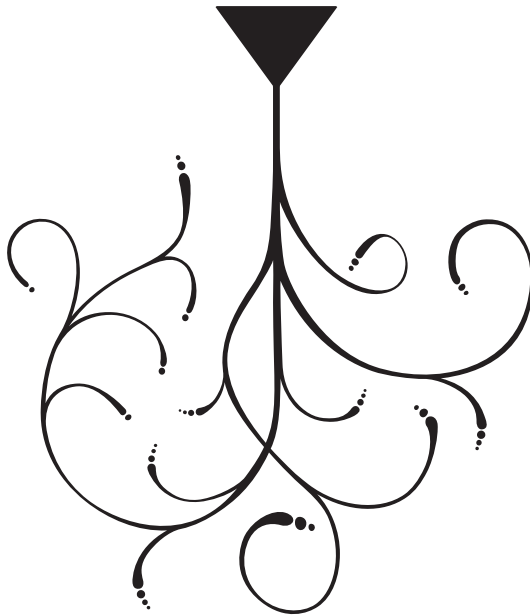
Cornish crab, avocado, tomato with baby gem	£9.50
Marinated baby artichokes, feta cheese with saffron and red peppers	£8.00
Selection of cured meats - salchicón, chorizo and lomo embuchado	£10.00

### Hot

Grilled chicken with curry spices	£9.00
Prawn satay with tamarind	£8.50
Artesian mini burgers with cheese, gherkin and coleslaw	£9.00
Chilli chips with Himalayan pink salt and lime	£6.00
Scottish smoked salmon fish cakes with parsley and lime crème fraîche	£10.00

### Sweet

Sweet Iranian couscous with cardamom, lychee and mint	£6.00
Rum marinated fruits with vanilla, amaretto biscuits and chocolate	£6.00



CAVIAR

## CAVIAR

**Royal Beluga Caviar Age at harvest 18 years (30 g) £400.00**

Derived from the Russian name 'Beluga', it is the largest sturgeon in the world and can reach up to 5 metres in length and is the only predator of the three. Beluga produces the most expensive, tasty large grain caviar. The Beluga lives for 100 years, and creates large, opalescent grey-blue caviar with a delicate skin and a palate-tickling flavour. The lighter the colour the better the quality.

**Imperial Oscietre Caviar Age at harvest 12 years (30 g) £230.00**

Derived from the Russian name 'Osiotr', this medium sized fish eats small sea forms and sea plants. It is the only variety to have a unique nutty flavour. Living for 50 years, the Oscietra is famed for its variegated caviar traditionally in shades of gold and pale browns.

**Royal Sevruga Caviar Age at harvest 8 years (30g) £222.00**

Derived from the Russian name 'Sevryuga' it is the smallest of the sturgeons and has the same diet as the Oscietre. Its caviar is grey, black and has a delicate, distinct flavour and original taste. Living for only 30 years this sturgeon creates intensely dark, almost luminous, small caviar with a strong yet delicate taste.

*Traditionally Caviar is served with Melba toast points and blinis.*

*If you require the caviar in the 'Old England' style we will also provide sour cream, chopped hard boiled eggs, chopped shallots and lemon.*

## VODKA

**Stolichnaya Elit – Russia (50 ml) £13.00**

A super premium vodka distilled from wheat and rye grains and purified by a revolutionary freeze filtration process. It evolves from light to medium-bodied with a distinguished, creamy aniseed character, garnished with savoury spiciness and balancing dryness.

**Wyborowa Exquisite – Poland (50 ml) £13.00**

Produced from 100% rye grain from a single estate in Poland and using a double step distillation process, which gives it a distinctive sweet flavour and a creamy, elegant texture.

**Grey Goose – France (50 ml) £11.00**

Produced from wheat and artesian spring water from the Cognac region in France, this vodka is rounded and full with a hint of sweetness and a light scent of citrus.

**Vodka Flight – 3 x 50 ml selection £35.00**

*Our full champagne and wine list is also available.*

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill.