

# KASPAR'S

## SEAFOOD BAR AND GRILL

### COCKTAILS

Kasparette £16.50

Kaspar's Martini £15

Moonwalk £19

### ENTREES

Pan-roasted scallops £20  
Beetroot risotto, citrus gremolata & watercress

Isle of Skye lobster cocktail £28

Cornish crab & wild salmon cake £14 / £18  
Celeriac, apple & sweet mustard dressing

Pan fried foie gras £16  
Braised shallot tart & truffle-flavoured chicken jus

Lobster & Cornish crab bisque £15  
Espelette & fresh lobster

French onion soup £10  
Gruyère cheese crouton

Caramelized black figs (v) £13  
Goats cheese, pickled walnuts & apricot dressing

Beef carpaccio £18  
Green asparagus, herb crème & soft quail egg

Baby spinach & Cornish blue cheese salad £15

Warm poached egg & bacon vinaigrette  
Toasted hazelnuts

Caesar salad £13 / £16  
Add chicken / grilled prawns £4  
cornish crab £8  
Add a poached egg £3

Kaspar's salad £12 / £16  
Garden cress, lettuce & herbs,  
Pears, beetroot & lemon dressing

### MAIN COURSES

Kaspar's catch of the day  
£ Market price

Pan-roasted wild sea bass £28  
Crayfish chowder

Atlantic cod "Fish & Chips" £20  
Mushy peas, celeriac sauce tartar

Seafood Laksa £25  
Tofu, soba noodles & bok choy

Crayfish "Carbonara" linguini £25  
Bacon & egg yolk

"Kaspars" smoked haddock & salmon omelette £19  
Spinach & Parmesan glaze

Wiener Schnitzel £22  
Cucumber salad & lingonberry compote

Classic beef burger £18  
Add Swiss cheese £2  
Add smoked bacon £2  
Add fried egg £2  
Add foie gras £8

Lobster "BLT" £27  
Sweet potato fries

Roasted duck breast £25  
Beetroot, figs & black currants

Potpourri of seasonal vegetables (v) £23  
Puff pastry, sweet potato & basil nage

### FROM THE SEAFOOD BAR

Fruits de mer platter £39  
Seasonal oysters / poached prawns  
Cornish crab / scallop

"Royal" fruits de mer platter  
1/2 Lobster / seasonal oysters / poached prawns  
Cornish crab / scallop  
£ Market price

Imperial Osietra Baerii Caviar  
30g £99 / 50g £149  
Royal Beluga Caviar  
30g £290 / 50g £490  
Blinis & sour cream

West Mersea rock oysters  
Jersey rock oysters  
Ea £3 / 1/2 dozen £18 / 1 dozen £36

Yellowfin tuna tartare £16  
Avocado

Scottish salmon tartar £13  
Keta caviar & crème fraîche

### SUSHI

Nigiri sushi – 2 pieces  
Salmon £6 / tuna £7 / seabass £9  
Prawns £7 / hamachi £10 / scallop £8

Hosomaki sushi – 6 pieces  
Salmon £8 / tuna £8  
Cucumber (v) £6 / avocado (v) £6

Uramaki sushi – 6 pieces  
Californian roll £14 / salmon & avocado £10  
Spicy tuna £12 / avocado (v) £8

Futomaki sushi – 6 pieces  
Prawn tempura roll £14 / spider roll £14  
Rainbow roll £14 / tuna & asparagus roll £14

### SASHIMI

Classics – 2 pieces  
Salmon £6 / tuna £7 / seabass £7  
Prawns £8 / hamachi £10 / scallop £8

### CONTEMPORARY

Tuna tataki £17  
Ponzu & tomato

Hamachi £17  
Yuzu soy & chilli

### SMOKED FISH

Genuine wild smoked Scottish salmon  
Royal fillet of smoked salmon  
Peppered hot smoked Scottish salmon  
Hot smoked sable fish & paprika

### CURED FISH

Star anise cured salmon  
Traditional Gravlax  
Citrus cured wild sea bass

Choice of 2 £15  
Choice of 4 £25

### FROM THE GRILL

Isle of Skye lobster  
Half or whole  
£ Market price

Dover sole £39

Scottish salmon fillet £21

Atlantic "Skrei" cod £26

Monkfish £24

Lemon marinated spicy spatchcock chicken £20

Salt Marsh 4 bone lamb rack £31

Veal cutlet £22

Hereford fillet of beef 7oz £35

Hereford rib-eye 10oz £35

Add 1/2 grilled lobster £ Market price

Choose one sauce

Seafood nage

Lemon Hollandaise

Brown butter caper sauce

Roasted garlic & rosemary jus

Green peppercorn sauce

Sauce Béarnaise

### SIDE ORDERS £5

Sautéed spinach

Brussels sprouts

Seasonal vegetables

Honey glazed parsnips

Creamed Savoy cabbage, Alsace bacon

Sweet potato fries, smoked paprika mayonnaise

Truffle & chives mash potatoes (+£2)

Sautéed wild mushrooms (+£2)

Garlic & chives roast potatoes

Pommes Pont Neuf

Whipped potatoes

Homemade fries



Food allergies & special dietary requirements can be catered for by our chefs. Please make us aware & they will prepare something especially for you. We are happy to provide you with full details of dishes with regard to the products used, allergen substances & nutrition.

All prices include VAT. A suggested discretionary service charge of 12.5% will be added to your final bill.

Dishes marked with (v) are suitable for vegetarians

# KASPAR'S

SEAFOOD BAR AND GRILL

## DESSERTS £10

Vanilla cheese cake  
*Textures of clementine & white chocolate snow*  
Tamar Ridge Riesling, Australia, 2013 £12

Dark chocolate torte  
*Cocoa nib ice cream & croustillant*  
Ramos Pinto Ruby Reserve NV, Portugal, £11

Apple tarte tatin  
*Granny Smith coulis & Armagnac ice cream*  
Tokaj Classic 6 Puttonyos, Hungary, 1999 £22  
Château d'Yquem, France, 1998 £69

Liquid salted caramel  
*Vanilla mousse, puff pastry & crystallised pecan nuts*  
Domaine du Tariquet, France, 2014 £9

Passion fruit gateau  
*Chocolate sacher sponge & milk chocolate ice cream*  
Vidal-Fleury Muscat Beaumes de Venise  
France, 2013 £12

Hazelnut semifreddo  
*Poached William pears & hot chocolate*  
Elysium Black Muscat, California, 2014 £11

Sticky toffee & date pudding  
*Brandy snap & burnt orange ice cream*  
Tokaj Classic 6 Puttonyos, Hungary, 1999 £22

Alsatian bread & butter pudding  
*Kouglof brioche & brandy ice cream*  
Ernst Triebaumer, Elswain, Austria, 2012 £20

## BRITISH ARTISAN CHEESES

3 of your favourite £10 or 5 for £15

### THE CHEDDARS

Isle of Mull mature  
Montgomery  
Westcombe  
Vintage

### THE SOFTS

Goddess Guernsey  
Golden Cenarth  
Tunworth  
Waterloo

### THE BLUES

Beauvale  
Colston Basset Stilton  
Cornish Blue  
Harrogate

### THE SHEEP & GOATS

Gortnamona  
St. Thom  
Tor  
Wigmore

## FORTIFIED WINE

Ramos Pinto Ruby Reserve NV, Portugal £11

Taylor's Tawny 20 Yrs, Portugal £15

Ramos Pinto Vintage 2000, Portugal £29

*All dessert and fortified wine glasses are served at 100ml.*

## 'THE FAST CAT'

*Kaspars unique way of finishing the meal with 'his' espresso martini*

£15

# KASPAR'S

SEAFOOD BAR AND GRILL


## STARTERS

Sea Trout Tiradito

*citrus, chipotle pepper, lemon verbena*

Duck Croquette

*blood orange, dandelion leaves, hazelnuts*

Watercress Soup 

*poached quail egg, herb cracker*

Dressed Cornish Crab

*mint and coriander, apple jelly & soda bread*  
(£6.00 Supplement)

## MAINS

Smoked Haddock & Cockle Chowder

*pork belly, jersey royals & celery*

Braised Lamb Shank

*wild garlic potato, merguez, micro vegetables*

Nettle Risotto 

*asparagus, broad beans, pecorino*

Hereford Beef Fillet Steak 4 oz

*wilted spinach, grilled tomato & sauce béarnaise*  
(£8.00 Supplement)

CHOOSE YOUR FAVOURITE £5 EACH

Homemade fries • Honey glazed parsnips • Brussels sprouts • Seasonal vegetables • Garlic & chives roast potatoes  
Creamy whipped potatoes • Sweet potato fries & smoked paprika mayo • Sautéed spinach • Pommes Pont Neuf  
Creamed Savoy cabbage & Alsace bacon • Truffle & chive mash potatoes (+£2) • Sautéed wild mushrooms (+£2)

## DESSERTS

Dark Chocolate Crèmeux

*oreo biscuit crust, peanut snap, whipped ganache*

Pistachio & Grapefruit Finger

*olive oil snow, citrus curd, fresh raspberries,*

Selection Of Ice-Creams & Sorbets

*A selection of home churned frozen delights*

Chef's selection of British artisan cheese

*(£4.50 supplement)*

Two courses £25.00

Three courses £28.00

Please be advised that the set menu is subject to a weekly change and that this is a sample menu only.  
All prices include VAT. A suggested discretionary service charge of 12.5% will be added to your final bill.



# KASPAR'S

## STARTERS

- Seasonal fruit salad with berries and candied ginger £13.50  
 Mixed berries £15.50  
 Papaya with lime £9  
 Chilled pink grapefruit segments £7  
 Bircher muesli with banana and blueberries £9  
 Home-made granola £9  
 Porridge with brown sugar and raisins £9  
 Natural, low fat or fruit yoghurt £6  
 Soy yoghurt with mixed berries £13.50  
 Cereals of your choice £8

## CONTINENTAL £26

- Selection of freshly squeezed juices  
 Freshly brewed coffee or leaf tea  
 Selection of white, wholemeal, granary toast  
 Bakery selection of croissants,  
 Danish pastry and home-made muffins  
 Selection of seasonal fruits and cereals

## THE SAVOY BREAKFAST £32

- Selection of freshly squeezed juices  
 Freshly brewed coffee or leaf tea  
 Selection of white, wholemeal, granary toast  
 Bakery selection of croissants  
 Danish pastry and home-made muffins  
 Two free range eggs any style with grilled vine tomato, Portobello mushroom, pork and sage sausage, smoked bacon and roasted new potatoes

## LIGHT AND HEALTHY £31

- Selection of freshly squeezed juices  
 Freshly brewed coffee or leaf tea  
 Multi grain bread with home-made apple compote  
 Bircher muesli with banana and blueberries  
 Free range egg white omelette with semi-braised tomatoes, wild rocket and toasted pumpkin seeds

## GLUTEN FREE

- Raisin and lemon pancakes, maple syrup £14.50  
 French toast with crispy bacon or charred gammon ham £14.50  
 Blueberry muffin £6  
 Porridge with brown sugar and raisins £8  
 Crunchy granola or organic muesli £7

## KASPAR'S BREAKFAST FAVOURITES

- Cornish crab on English muffin and fried egg £17  
 Salmon Royale £19  
 Omelette Arnold Bennett £17  
 Poached smoked haddock with poached egg £17.50  
 Grilled kippers with herbed lemon butter £17.50  
 Scrambled eggs with smoked salmon £19.50  
 Toasted bagel with smoked salmon & chive cream cheese £17.50

## CHINESE BREAKFAST £36

- Congee with your choice of chicken, beef or seafood  
 Steamed dim sum (Siu Mei and Har Gau) served with soy  
 Wok-fried egg noodles with bean sprouts and scallions  
 Chinese Green Tea

## JAPANESE BREAKFAST £36

- Choice of grilled salmon fillet or Atlantic cod  
 Dry toasted seaweed and onsen egg  
 Pickled vegetables with miso soup  
 Steamed rice  
 Japanese Green Tea



All prices include VAT. A discretionary service charge of 12.5% will be added to your final bill

## BREAKFAST CLASSICS

- Eggs Benedict, Eggs Florentine £18  
 Corned beef hash with sweet peppers and poached egg £16  
 Stack of American banana pancakes £16  
 Caramelized apple and cinnamon brioche  
 French toast with crispy bacon or charred gammon ham £17.50  
 Old fashioned Belgian waffles with berries £17  
 Two free range eggs any style £18  
 With your choice of one of the following items:  
 grilled vine tomato – Portobello mushroom – smoked bacon  
 pork and sage sausage – roasted new potatoes  
 Create your own omelette £16.50  
 With your choice of:  
 ham – Swiss or cheddar cheese – peppers  
 spring onions – mushrooms – asparagus – tomato

## PASTRIES AND TOAST

- Assortment of freshly baked Danish pastries, croissants and muffins £12.50  
 Selection of white, wholemeal or granary toast £8  
 Selection of home-baked country bread £7

## SIDE ORDERS

- Choice of baked beans, Portobello mushroom, grilled vine tomatoes or sautéed new potatoes with onions £4.50  
 Choice of gammon ham, black forest ham, streaky bacon or smoked bacon £7.50  
 Selection of sausages – pork and sage, chicken, beef, or black pudding £7.50  
 Selection of Continental cheeses £14  
 Cottage cheese or cream cheese £8

## HOT BEVERAGES £6

- Filter coffee, Espresso, Cappuccino  
 Cafe Latte, Macchiato  
 Hot Chocolate  
 Savoy Breakfast blend, Earl Grey, Darjeeling  
 Green Tea, Jasmine,  
 Chamomile, Peppermint

## FRUIT JUICES £6

- Freshly squeezed Orange juice,  
 Pink grapefruit, Carrot, Tomato,  
 Cranberry, Apple, Juice of the day

**Menu last updated March 15th 2017**  
**Pricing and dishes subject to change.**  
**Dishes are representative of the type of food available at the restaurant.**