

FISH MARKET

Nyetimber & Caviar

From 60

We've teamed up with leading Bordeaux Caviar producer Sturia to bring you their flagship product in the heart of London.

Oscietra - From Sturia's exclusive production of Gueldenstaedtil sturgeon condenses marine flavours with a touch of dried fruit.

Vintage - Shiny roes with an explosion of harmoniously fruity and iodised flavours.

Oscietra / Vintage caviar (15g)

two glasses of Nyetimber Classic Cuvee, Sussex, Eng, N/V
60

Oscietra / Vintage caviar (30g)

two glasses of Nyetimber Classic Cuvee, Sussex, Eng, N/V
90

Oscietra / Vintage caviar (15g)

one bottle of Nyetimber Classic Cuvee, Sussex, Eng, N/V
95

Oscietra / Vintage caviar (30g)

one bottle of Nyetimber Classic Cuvee, Sussex, Eng, N/V
125

We are happy to provide information pertaining to allergens and intolerances on request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese
may increase your risk of foodborne illness.
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.