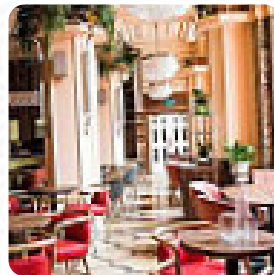




Neptune Menu

<https://menulist.menu>
1-8 Russell Square, London, United Kingdom
(+44)2071235000,(+44)2075201806 - <https://neptune.london/>



The menu of Neptune from London includes 186 menus. On average, **menus or drinks on the card** cost about £50. The categories can be viewed on the menu below. What User likes about Neptune:

Amazing food and even more amazing service. We took our friend as a treat for his bday and the staff we're amazing, in particular our waitress. Very friendly and attentive also gave us the best recommendations for the menu. I'll be back as soon as I can! [read more](#). What User doesn't like about Neptune:

Food only average with not much thought to presentation service friendly but disorganised. At for people one with course and dessert the other with just one course and a bottle of average wine it a expensive and lacks the style and service of a star hotel restaurant wouldn't return. [read more](#). If you crave for **tasty snacks**, Neptune with its delicious desserts can surely make an end of it, and you may look forward to the scrumptious classic seafood cuisine. There are also exquisite dishes available, typical for Europe, Forbreakfast a *versatile brunch* is offered here.

Neptune Menu



Alcoholic Drinks

CALVADOS £9

Burgers

BEEF BURGER £17

Antipasti

BURRATA £12

Dolci

PASSION FRUIT TART

Salad

GREEN SALAD £4

A la carte

ACAI BERRY SUPER BOWL £7

Soft drinks

ORANGE JUICE £4

Spirits

AMERICANO £4

Main

WINTER GREENS

Juices

KICK-START £5

American Food

EGGS BENEDICT £14

Schwarze Tees

EARL GREY £4

Hot drinks

MACCHIATO £3

Puddings

THREE BRITISH CHEESES

Light Bites

SMOKED SALMON BAGEL £14

Breakfast Menu

ENGLISH BREAKFAST £4

Teas

CHAMOMILE £4

Signature Mains

GOOSNARGH CHICKEN £22

Bakery Selection

BAKERY SELECTION

Starches

NEW POTATOES

Single Malt and Rare Blend Scotch

BRUICHLADDICH £12

Neptune Menu



Bottled Water and Iced Teas

PEACH AND RASPBERRY

Lighter

AVOCADO ON RYE £14

Small-Ish

BEEF TARTARE £6

Hot Starter

GRILLED KING PRAWNS £12

Popular Choices

BEER-BATTERED COD £19

Pet Nat

GRÜNER VELTLINER BLEND,
BURGENLAND, AUT 2015 GUT
OGGAU, THEODORA* £69

Salad of the Day

CRAYFISH SALAD

Waffles and More

VANILLA WAFFLES £14

Small Bites & Sharables

BRITISH CHARCUTERIE

Two (Lunch)

SQUID INK TAGLIATELLE £17

Tea Togo (16 oz)

GREEN OOLONG

Main Course

WILD SEABASS £23

CORNISH SEA BASS

Digestives

COGNAC LEYRAT XO £18

JAMMY BEAR £14

Spain & Portugal

LOUREIRO, VINHO VERDE, PRT 2016
APHROS, VINHO VERDE* £45

VERDEJO, RUEDA, SPA 2015
OSSIAN, RUEDA, SPAIN £84

Oysters & Charcuterie

JERSEY ROYAL NO. 2

CARLINGFORD LOCH NO. 3

Dishes are prepared with

APPLE £4

GRAPEFRUIT £4

Breakfast

HOMEMADE GRANOLA

FULL ENGLISH £16

FULL VEGETARIAN £14

Starters

BRIXHAM CRAB £10

PRESSED GAME TERRINE £10

Neptune Menu



WHISKY CURED SALMON £12

Magnum

CHENIN BLANC, SWARTLAND, SA 2017
TESTALONGA, BANDITO, STAY BRAVE*

CHENIN BLANC, LOIRE, FRA 2016 CLOS
DE L'ELU, ROC'H AVEL

MALBEC, SOUTH WEST, FRA 2014
COSSE MAISONNEUVE, COMBAL,
CAHORS*

Continental

BRITISH CHARCUTERIE CHEESE

CLASSIC CEREALS

GLASS POTS

Tea

OOLONG £4

FRESH MINT £4

FRESH MINT TEA

Rose

MOURVEDRE, SAUVIGNON GRIS,
LANGUEDOC, FRA 2016 GAYDA, LA
MINUETTE

MOURVEDRE, SAUVIGNON GRIS,
LANGUEDOC, FRA 2016 GAYDA, LA
MINUETTE* £28

BLAUFRÄNKISCH, ZWEIGELT,
BURGENLAND, AUT 2017 GUT
OGGAU, WINIFRED* £69

Spain

TEMPRANILLO BLEND, RIOJA 2016
OLIVIER RIVIERE, RAYOS UVA* £44

TEMPRANILLO, AALTO 2013 RIBERA
DEL DUERO £99

TEMP., GRACIANO, MAZUELO,
RIOJA 2001 CONTINO RESERVA £125

To Start

HERITAGE BEETROOT CARPACCIO

TERRINE OF CORN-FED CHICKEN

CAULIFLOWER AND APPLE SOUP

Orange

ASSYRTIKO, PELLA, GRC 2016 LIGAS,
LAMDA

MALVASIA, ISTRIA, HRV 2016
PIQUENTUM, MALVAZIJA* £59

ASSYRTIKO, PELLA, GRC 2016
LIGAS, LAMDA* £69

Wood Grill

36-DAY-AGED RIB-EYE £32

36-DAY-AGED SIRLOIN £38

32-DAY-AGED PRIME RIB

Sweet

SEMILLON, MUSCADELLE, SOUTH WEST,
FRA 2014 ANCIENNE CURE, JOUR DE
FRUIT, MONBAZILLAC*

GRENACHE, ROUSSILLON, FRA 2017
CLOT DE L'ORIGINE, MAURY*

SEMIL., SAUV. BLANC, MUSCAT,
SAUTERNES, FRA 2014 CARMES
DE RIUSEC 1ER CRU, SAUTERNES* £129

TOURIGA NACIONAL, DOURO, PRT
2015 TAYLOR'S QUINTAL DE
VERGELLAS, PORT* £99

Coffee

ESPRESSO £3

FLAT WHITE COFFEE £4

Neptune Menu



CAPPUCCINO	£4
LATTE	£4

Italy

ARNEIS, PIEMONTE 2016 MATTEO CORREGIA, ROERO ARNEIS	£47
GARGANEGA, VENETO 2017 SOAVE CLASSICO GINI	£49
CARRICANTE CATARRATTO, SICILY 2017 ETNA BIANCO TENUTA DELLE TERRE NERE	£80
SANGIOVESE, CANAIOLO, TOSCANY 2014 MONTEPARONI BARON HUGO CHIANTI CLASICO	£71
CORVINA, RONDINELLA, VENETO 2015 VIVIANI VALPOLICELLA CLASICO SUP	£80

Dessert Wines

ANCIENNE CURE JOUR DE FRUIT, MONBAZILLAC, FRANCE	
CLOT DE L'ORIGINE MAURY, ROUSSILLON, FRANCE	
CARMES DE RIEUSSEC 1ER CRU, SAUTERNES	
TAYLOR'S QUINTAL DE VERGELLAS VINTAGE PORT, DOURO, PORTUGAL	
PALLISTER ESTATE NOBLE LATE HARVEST, MARTINBOROUGH, NEW ZEALAND	

Sparkling

GLERA, VALDOBBIADENE, ITA, NV CASA COSTA PIANE	
MAUZAC, LANGUEDOC, FRA, NV ETIENNE FORT, BLANQUETTE DE LIMOUX	
PINOT NOIR, CHARDONNAY, CHAMPAGNE, FRA, NV HENRI DOSNON, BRUT SÉLECTION	

PINOT NOIR, CHARDONNAY, CHAMPAGNE, FRA, NV HENRI DOSNON, BRUT ROSÉ	
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XAREL-LO, MACABEO, PARELLADA, PENEDES, SPA 2013 RECAREDO, BRUT NATURE GRAN RESERVA	
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Rest of Europe

PINOT GRIGIO, TRANSYLVANIA, ROU 2018 SANZIANA	£33
CHARDONNAY, SAUVIGNON BLANC, STYRIA, AUT 2012 WERLITSCH, LEGOTH*	£44
GRÜNER VELTLINER, KAMPTAL, AUT 2016 CHRISTOPH EDELBAUER*	£64
FURMINT, BURGENLAND, AUT 2016 MICHAEL WENZEL, KVARC*	£79
PINOT NOIR, BADEN, GER 2015 ENDERLE MOLL, LIAISON*	£75

Other Sparkling

GLERA, VALDOBBIADENE, ITA, NV CASA COSTA PIANE*	£49
MAUZAC, LANGUEDOC, FRA, NV ETIENNE FORT, BLANQUETTE DE LIMOUX*	£55
CHARDONNAY, MENU PINEAU, LOIRE, FRA, NV VEILLOUX, CRÉMANT*	£65
XAREL-LO, MACABEO, PENEDES, ESP 2011 RECAREDO, TERRERS GRAN RESERVA*	£83
CHARDONNAY, AUXERROIS, PINOT MEUNIER NOIR, EAST SUSSEX, ENG 2013 DAVENPORT VINEYARD, LIMNEY SPARKLING*	£89

British Charcuterie

CURED ENGLISH BEEF TREALY FARM	
GREEN PEPPER VENISON SALAMI	
GREAT GLEN CHARCUTERIE	

Neptune Menu



SUFFOLK ROSEMARY SALAMI LANE
FARM

CORNISH COPPA DELI FARM

AIR DRIED SMOKED MUTTON
CAPREOLUS CHARCUTIER

Dessert

CHOCOLATE COFFEE BAR

CITRUS TAPIOCA

CHOCOLATE GANACHE

COTSWOLD BLUE

EXOTIC FRUIT AND COCONUT

APRICOT AND LAVENDER

Champagne

PINOT NOIR, CHARDONNAY, CÔTE
DES BAR NV HENRI DOSNON, BRUT £75
SÉLECTION*

PINOT NOIR, CHARDONNAY, V. DE
LA MARNE NV LAMIABLE, GRAND £89
CRU, EXTRA BRUT*

PINOTS, CHARDONNAY, V. DE LA
MARNE NV FRANCK PASCAL, £129
FLUENCE, BRUT NATURE*

CHARDONNAY, CÔTE DES BLANCS
2011 AGRAPART, MINERAL, EXTRA £249
BRUT*

PINOT NOIR, CHARDONNAY, CÔTE
DES BAR NV HENRI DOSNON, BRUT £85
ROSÉ

PINOT MEUNIER, V. DE LA MARNE
NV LAHERTE FRÈRES, ROSÉ, £125
EXTRA BRUT*

White

ROUSSANNE, ROUSSILLON, FRA, NV
TERRASSES REGIS BLANC

MELON DE BOURGOGNE, LOIRE, FRA
2016 COGNETTES, MUSCADET

VIIGNIER, COLCHAGUA, CHILE 2018
LUIS FELIPE EDWARDS PUERTAS
ANTIGUAS

GARGANEGA, VENETO, ITA 2017 SOAVE
CLASSICO GINI, VENETO, ITALIA

GRÜNER VELTLINER, KAMPTAL, AUT
2016 CHRISTOPH EDELBAUER

CHARDONNAY, CALIFORNIA, USA 2015
SANDHI, SANTA RITA HILLS

Red

SYRAH, MOURVEDRE, ROUSSILLON,
FRA, NV TERRASSES REGIS ROUGE

GAMAY, BEAUJOLAIS, FRA 2017 LE
RONSAY, BEAUJOLAIS

TEMPRANILLO, RIOJA, ESP 2016 GRAN
CERDO

PINOT NOIR, NELSON, NZ 2013
WINGSPAN

MALBEC, MENDOZA, ARG 2016
TERRAZAS DE LOS ANDES

MERLOT, CAB SAUVIGNON, BORDEAUX,
FRA 2015 LE PUY, EMILIEN, COTES DES
FRANCS

Mains

SLOW COOKED OX CHEEK £22

WILTSHIRE FARMED RAINBOW
TROUT £21

WOOD-FIRED CAULIFLOWER £18

WOOD FIRED CELERIAC

ROAST RIB OF DRY-AGED GRASS-FED
BEEF

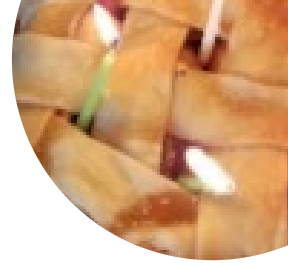
ROLLED LEG OF SWADALE FARM LAMB

CARAMELISED GOOSNARGH CHICKEN

Side dishes

ROASTED HERITAGE CARROTS £9

Neptune Menu



HOME-MADE BREAD, SALTED BUTTER	£3
MIXED OLIVES OR PICKLES	£3
CHIVE MASHED POTATO	£4
FRIES, PARMESAN, TRUFFLE	£4
FIELD MUSHROOMS, SMOKED GARLIC	£4
HONEY GLAZED CARROTS AND PARSNIPS	£4

New World

VIIGNIER, COLCHAGUA, CHIL 2018 CASA FELIP LUIS FELIPE EDWARDS PUERTAS ANTIGUAS	£33
CHARDONNAY, STELLENBOSCH, SA 2014 RUDI SCHULTZ	£45
RIESLING, MARTINBOROUGH, NZ 2016 PALLISTER ESTATE, NOBLE LATE HARVEST	
CHARDONNAY, CALIFORNIA, AUS 2015 SANDHI, SANTA RITA HILLS*	£99
CARMENERE, COLCHAGUA, CHIL 2018 CASA FELIP LUIS FELIPE EDWARDS PUERTAS ANTIGUAS	£33
PINOT NOIR, NELSON, NZ 2013 WINGSPAN*	£49
PAIS, CARIGNAN, CINSAULT, MAULE, CHL 2012 CLOS OUVERT, PRIMAVERA*	£59
PINOT NOIR, YARRA VALLEY, AUS 2017 PATRICK SULLIVAN, WINDY COTTAGE*	£91
GRENACHE, CALIFORNIA, USA 2015 A TRIBUTE TO GRACE*	£99

France

MELON DE BOURGOGNE, LOIRE 2015 COGNETTES, MUSCADET*	£30
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SAUVIGNON BLANC, LOIRE 2017 LES GRANETTES, SAUVIGNON DE TOURAINE	£35
SAUVIGNON BLANC, LOIRE 2017 MORIN, SANCERRE	£55
SAUVIGNON BLANC, LOIRE 2016 SERGE DAGUENAU	£59
CHENIN BLANC, LOIRE 2016 THIBAUD BOUDIGNON, ANJOU-BLANC SEC	£75
MELON DE BOURGOGNE, LOIRE 2016 BELLE VUE, GAIA, MUSCADET*	£80
ALIGOTÉ, BURGUNDY 2017 GOISOT, BOURGOGNE*	£49
CHARDONNAY, BURGUNDY 2015 GARNIER, CHABLIS*	£64
CHARDONNAY, BURGUNDY 2016 ETIENNE SAUZET, PULIGNY-MONTRACHET LES REFERT	£200
ROUSSANNE, ROUSSILLON NV DOMAINE BOUCABEILLES, TERRASSES REGIS BLANC	£30
PICPOUL, LANGUEDOC 2018 DOMAINE MORIN LANGARAN	£40
RIESLING, ALSACE 2016 HUGEL FILS, CUVÉE DES EVEQUES	£47
GEWURZTRAMINER, ALSACE 2012 DOMAINE WEINBACH, RESERVE PERSONELLE	£95
CABERNET FRANC, LOIRE 2016 CHÂTEAU DU HUREAU, SAUMUR-CHAMPIGNY	£43
PINOT NOIR, LOIRE 2014 VINCENT PINARD, SANCERRE CHARLOUISE	£99
GAMAY, BEAUJOLAIS 2017 LE RONSAY, BEAUJOLAIS	£30
GAMAY, BURGUNDY 2009 SAUMAIZE-MICHELIN, LES BRUYÈRES, MÂCON*	£55
PINOT, BURGUNDY 2016 FANNY SABRE, BEAUNE CLOS DES RENARDES*	£110

Neptune Menu



**PINOT NOIR, BURGUNDY NV
ALBERT BICHOT, CHAMBOLLE-
MUSIGNY £230**

**MERLOT, CAB SAUVIGNON,
BORDEAUX 2016 LE PUY, DUC DES
NAUVES* £55**

**CAB SAUVIGNON, MERLOT,
BORDEAUX 2015 CLOSERIES DES
MOUSSIS* £79**

**CAB SAUV, MERLOT, CAB FRANC,
BORDEAUX 2014 LA RESERVE DE
LEOVILE-BARTON, SAINT-JULIEN £99**

**MERLOT, CAB SAUVIGNON,
BORDEAUX 2015 LE PUY, ÉMILIEN,
CÔTES-DES-FRANCS* £99**

**CAB SAUV, MERLOT, CAB FRANC,
BORDEAUX 2011 LES TOURELLES
DE LONGUEVILLE, PAUILLAC £109**

**CAB SAUV, MERLOT, CAB FRANC,
BORDEAUX 2008 CHATEAU
GRAND PUY-LACOSTE, PAUILLAC £159**

**MERLOT CABERNET FRANC,
BORDEAUX 2006 CHATEAU GAZIN,
POMEROL £180**

**SYRAH, MOURVEDRE, ROUSSILLON
NV DOMAINE BOUCABEILLES,
TERRASSES REGIS ROUGE £30**

**MERLOT, LANGUEDOC 2018
DOMAINE SAINT ESTEPHE £35**

**CARIGNAN, SYRAH, GRENACHE,
LANGUEDOC 2014 LÉON BARRAL,
JADIS, FAUGÈRES* £104**

Neptune Menu



Neptune

1-8 Russell Square, London,
United Kingdom

Opening Hours:
Monday 17:00-22:30
Tuesday 17:00-22:30
Wednesday 17:00-22:30
Thursday 17:00-22:30
Friday 17:00-22:30
Saturday 17:00-22:30

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