MENU

Café Eighty-One

JAGUAR

Welcome to Café Eighty-One

A contemporary menu created by Michelin-starred chef Michael O'Hare for Jaguar at Knightsbridge.

Explore savoury creations, seasonal dishes and an unconventional take on the British scone, alongside tea, single-origin coffee, English wine and tea cocktails.

FOOD - SAVOURY

SANDWICHES

Served on soft, glazed steamed bun

Bacon Sandwich — 12
Cured Iberico pork secreto, spiced ketchup,
dashi-infused mayonnaise, fresh mint and basil

Vada Pav — 8
Turmeric and lemon-spiced potato patty, green chilli
chutney, tamarind ketchup

Served in a soft, milk bread roll

Devilled Egg — 8
Arlington white egg, devilled yolk emulsion,
soft quails' egg, cress

Lobster Roll — 18
Native lobster tail, garlic butter,
Amalfi lemon mayonnaise, shredded iceberg

All prices are inclusive of VAT at 20%.

SOUPS

Seasonal soups, layered with flavour and crafted to be sipped straight from the cup, best enjoyed alongside one of our selection of sandwiches.

French Onion 9
Caramelised onion bone broth, Comte and Beaufort whip

Hot and Cold Pea 9
Hot pea and mint, cold ham cream, crispy ham crumble

Beetroot and Orange 9
Beetroot, orange and vanilla, finished with raspberry vinegar (ve)

Please inform a member of our team of any allergies or dietary requirements before ordering. While every care is taken, our kitchen handles a wide range of ingredients, including nuts, and we cannot guarantee that any dish is completely free from allergens. A discretionary 15% service charge will be added to your bill.

FOOD - SAVOURY

LIGHTER BITES

Elegant, seasonal and rooted in the best of British produce, our lighter plates are composed for depth of flavour without weight.

English Garden Salad — 15
A light seasonal salad celebrating all that is growing in England – crisp leaves and vibrant vegetables, soft herbs and flowers, dressed in a smoked butter vinaigrette

Egg & Soldiers
Soft boiled egg and brioche soldiers

with shaved truffle & truffle bouillon — 22
with Exmoor caviar — 25

All prices are inclusive of VAT at 20%.

FOOD - SWEET

SCONES 16

The age-old question of jam or cream first is answered in every bite. Our distinctive oloid is precisely shaped to bring scone, jam and cream together in carefully balanced proportions, across four flavour combinations.

STRAWBERRY VANILLA
Strawberry jam, Madagascan vanilla mousse

FIG YOGURT
Fig confit, light yoghurt mousse

HAZELNUT PASSIONFRUIT
Passionfruit curd, hazelnut and chocolate mousse, roasted Piedmont hazelnut

PEACH MELBA
Raspberry jam, white peach mousse (ve/gf)

TO TAKE HOME
Take a little of the experience home with you.
Please ask your server for more details.

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Discover The Chef's Edit

A curated journey through Café Eighty-One,
complemented by exclusive elements created especially
for the experience.

Please ask a member of our team for more details.

£75 per person | Minimum two guests

Thank You

Thank you for joining us at Café Eighty-One.

We hope you enjoyed your experience and
look forward to welcoming you again.



Café Eighty-One
Jaguar at Knightsbridge

81-93 Knightsbridge, London SW1X 7RB

Share your experience
@JaguarKnightsbridge