

Louie

OYSTERS

CARLINGFORD £3 EACH

LOCH FYNE £4 EACH

MALDON £4,5 EACH

GILLARDEAU £6 EACH

UTAH BEACH £5 EACH

CAVIAR

BAERI AQUITAINE
KING'S 15GR £33

OSCIETRA (ACIPENSER)
STURIA 15GR £50

OSCIETRA (PRESTIGE)
KAVIARI 30GR £80

RAW BAR

PRAWN COCKTAIL,
GINGER COCKTAIL SAUCE £12

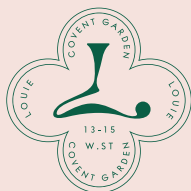
STEAMED RAZOR CLAMS,
NDUJA AND SHERRY VINEGAR £11

POACHED LANGOUSTINES,
SATSUMA MAYONNAISE £21

CRAB SALAD, CHIVE REMOULADE £15

HOUSE SMOKED SALMON,
PUMPERNICKEL TOAST, SEAWEED
BUTTER £14

LUNCH - DINNER



EXECUTIVE CHEF
SLADE RUSHING

HORS D'OEUVRE

DECONSTRUCTED OYSTERS ROCKEFELLER,
BUTTER POACHED OYSTERS, SPINACH,
BACON CRISPS, LIQUORICE ROOT **£15**

KOHLRABI CLAM CHOWDER,
POTATO, FENNEL, FRESH DILL **£11**

CORNISH CRAB CAKE,
CRAB FAT MAYONNAISE **£16**

HAND CUT STEAK TARTARE,
CORNICHONS, CAPERS, WASABI,
WATERCRESS SALAD **£18**

FOIE GRAS TERRINE, SATSUMA
MARMALADE, WARM BRIOCHE **£21**

SALADS

GREEN BEAN SALAD,
SAFFRON POTATO,
CREOLE MUSTARD DRESSING,
SHALLOT PICKLE **£11**

BEETROOT SALAD,
BUTTERMILK, ROQUEFORT
CHEESE, PISTACHIOS,
WATERMELON RADISH **£13**

HEART OF PALM, SHAVED FENNEL,
MARINATED TOMATO,
CITRUS VINAIGRETTE **£15**

VEGETARIAN

BLACK TRUFFLE PASTA, FRESH
PAPPARDELLE, BROWN BUTTER,
PARMESAN, PÉRIGORD TRUFFLE **£26**

ROASTED EGGPLANT RAVIOLI,
FENNEL, TOMATO CONFIT,
CHERRY BALSAMIC, PINE NUTS **£19**

MEAT

NEW YORK STRIP STEAK,
GLAZED GEM LETTUCE,
SAUCE BORDELAISE £45

CRISPY POUSSIN,
ROASTED DUNKIRK CARROTS,
GARLIC CONFIT, PARSLEY JUS £23

CREOLE SPICED LAMB CHOPS,
BLACK-EYED PEAS, OKRA,
SCALLIONS, BAY LEAF JUS £29

IBÉRICO PIG CHEEKS &
LANGOUSTINE, COLLARDS,
KOHLRABI, POT LIQUOR £33

FISH

SEAFOOD GUMBO, CLASSIC PREPARATION
WITH LOCAL SEAFOOD, OKRA,
ANDOUILLE SAUSAGE, CRAB RICE £31

BACON WRAPPED MONKFISH,
MAITAKE MUSHROOMS, KALE, CARROTS,
MARCHAND DE VIN SAUCE £29

NEW ORLEANS STYLE BBQ LOBSTER,
LEMON CONFIT, TOASTED BAGUETTE,
CREOLE SPICED BUTTER SAUCE £49

GRILLED TURBOT, POTATO ROSTI,
WILTED SPINACH, HORSERADISH
BEURRE BLANC £39

SIDES

FRENCH FRIES £5

SWEET POTATO TRUFFLE GRATIN £8

HARICOTS VERTS WITH PISTACHIOS £5

ROASTED MUSHROOMS £6

Louie

R A W B A R



PRAWN COCKTAIL,
GINGER COCKTAIL SAUCE £ 12

STEAMED RAZOR CLAMS,
NDUJA AND SHERRY VINEGAR £ 11

POACHED LANGOUSTINES,
SATSUMA MAYONNAISE £ 21

CRAB SALAD, CHIVE REMOULADE £ 15

HOUSE SMOKED SALMON, PUMPERNICKEL
TOAST, SEAWEED BUTTER £ 14

E G G S



EGGS SARDOU,
PARMESAN CREAMED SPINACH, CRISPY ARTICHOKE
HEART, CHORON SAUCE £14

CORNISH CRAB OMELETTE,
WHIPPED MASCARPONE,
ZUCCHINI, TOMATOES £19

ARTISAN EGGS BENEDICT,
COFFEE CURED CANADIAN BACON, HOMEMADE
ENGLISH MUFFINS, HOLLANDAISE £15

EGG EN COCOTTE,
WILD MUSHROOMS, GRUYERE CREAM,
SOURDOUGH TOAST £16

BRUNCH

EXECUTIVE CHEF
SLADE RUSHING

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF
IF YOU HAVE ANY FOOD ALLERGIES. PRICES INCLUSIVE OF VAT AT 5%.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

O Y S T E R S



CARLINGFORD £3 each

LOCH FYNE £4 each

MALDON £4,5 each

GILLARDEAU £6 each

UTAH BEACH £5 each

C A V I A R



BAERI AQUITAINE
KING'S 15GR £33

OSCIETRA
(ACIPENSER)
STURIA 15GR £50

OSCIETRA
(PRESTIGE)
KAVIARI 30GR, 50GR £80, £130

BELUGA IMPERIAL
KAVIARI 50GR £385

S W E E T S



CROISSANT £4

WARM NEW ORLEANS BEIGNETS £6

BRIOCHE FRENCH TOAST,
CASSIS GLAZED BERRIES,
WHIPPED DEVONSHIRE CREAM £12

BUTTERMILK PANCAKES,
BLUBERRIES, CINNAMON BUTTER, MAPLE SYRUP £10

RIPE SEASONAL FRUITS,
LEMON SYRUP GLAZE, OLIVE OIL £6

HORS D'OEUVRE



SEAFOOD GUMBO, OKRA,
ANDOUILLE, STEAMED RICE £10

CORNISH CRAB CAKE,
CRAB FAT MAYONNAISE £16

HAND CUT STEAK TARTARE,
CORNICHONS, CAPERS, WASABI,
WATERCRESS SALAD £18

GREEN BEAN SALAD,
SAFFRON POTATO, CREOLE MUSTARD
DRESSING, SHALLOT PICKLE £11

BEETROOT SALAD,
BUTTERMILK, ROQUEFORT CHEESE,
PISTACHIOS, WATERMELON RADISH £13

SIDES



ENGLISH CHEDDAR GRITS £5

FRENCH FRIES £5

BERKSHIRE PORK SAUSAGE £5

CREAMED SPINACH £5

COFFEE CURED BACK BACON £5

ADD EGG £3

MAINS



SHRIMP & GRITS, EGG YOLK RAVIOLI,
MUSHROOMS, BACON,
CREOLE SPICED SHRIMP £19

NEW ORLEANS STYLE BBQ LOBSTER,
LEMON CONFIT, TOASTED BAGUETTE,
CREOLE SPICED BUTTER SAUCE £49

BACON WRAPPED MONKFISH,
MAITAKE MUSHROOMS, KALE, CARROTS,
MARCHAND DE VIN SAUCE £29

FILET MIGNON, WATERCRESS SALAD,
SAUCE BÉARNAISE £39

TUNA NIÇOISE,
HARICOT VERTS, PIQUILLO PEPPERS,
OLIVES, SOFT POACHED EGG £18

SMOKED CHICKEN CEASAR SALAD,
SWEET TEA BRINED
AND SMOKED POUSSIN, CIABATTA CROUTONS,
PARMESAN DRESSING £18

LOUIE BURGER,
BIBB LETTUCE, TOMATO, RACLETTE,
HOUSE MADE PICKLES, ROUILLE £19

LOBSTER ROLL, FINES HERBES MAYONNAISE,
OLD BAY CRISPS £25

GRILLED MANGALICA PORK CHOP,
BLACK TRUFFLE GRITS, BACON JUS,
EGG OVER EASY £26



Louie

DRINKS



SNACKS



Devilled Eggs Egg Yolk Mousse, Crispy Shallots	£4
Pickle Brined Fried Chicken Cornichons, Comeback Sauce	£7
Vegetable Crudités Green Goddess Dressing	£5
Oyster Po'Boy Eclairs Dressed, Crystal Mayonnaise	£10

Before you order, please inform our staff if you have any food allergies.

Prices inclusive of VAT at 5%.

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

CHAMPAGNE 125ML



Charles Heidsieck, Brut Reserve NV	£16
Paul Bara, Grand Rosé de Bouzy NV	£18
Charles Heidsieck, BdB NV	£20
Billecart-Salmon, Brut Sous Bois NV	£24
Krug, Grande Cuvée NV 168 th Edition	£47

ROSE 125ML



M de Minuty, Château Minuty, Provence, France 2019	£8
Minuty Prestige, Château Minuty, Provence, France 2019	£11
Rose et Or, Château Minuty, Provence, France 2019	£14

WHITES 125ML



Fiano, “Ciaca Bianca”, Mandrarossa,
Sicily, Italy 2019 **£8**

Marsanne, Louis Cheze, Rhône,
France 2018 **£10**

Sauvignon Blanc, Pont des Arts,
Bordeaux, France 2013 **£14**

Riesling, Tenuta San Leonardo,
Trentino, Italy 2016 **£18**

Chardonnay, Bachelder,
Willamette Valley, Oregon, USA 2015 **£20**

REDS 125ML



Coume des Loups, Mas Mudigliza, **£9**
Roussillon, France 2019

Dolcetto d'Alba, G.D. Vajra, **£10**
Piedmont, Italy 2019

Saint-Romain Rouge, Taupenot-Merme, **£14**
Burgundy, France 2014

Pinot Noir, Chanin, Sta. Rita Hills, **£17**
Santa Barbara, USA 2018

Saint-Emilion, Pont des Arts, **£18**
Bordeaux, France 2010

COCKTAILS



JLOB	£14
Ketel One, Belsazar Dry, Cranberry & Bay Leaf Reduction, London Essence Rhubarb and Cardamom Crafted Soda	
KIKI DE MONTPARNASSE	£16
Grey Goose, St Germain, Martini Riserva Speciale Ambrato, Champagne	
JAZZED UP	£13
Tanqueray Ten, Martini Bitter, Galangal, Orgeat, Balsamic Vinegar, London Essence Pomelo and Pink Pepper Crafted Soda	
LA JAVANAISE	£16
Tanqueray Ten, Belsazar Rose, Alain Milliat Rhubarb, Champagne	
THE BOLDEN	£14
Banks 7yo & Bacardi Spiced Arrangé, Salted Caramel, Coriander, Carrot Ferment	
SCOOBILOU	£15
Zacapa 23yo, Burnt Corn, Citrus, Nutmeg	

FUGAZY	£14
Bulleit Bourbon, Martini Riserva Speciale Rubino, Martini Fiero, Artichoke Liqueur, Rosemary Oils, London Essence Grapefruit & Rosemary Crafted Soda	
MADAME LAVEAU	£14
Casamigos Silver, Lemon Shrub, Blue Pea Flower, Licorice, Black Salt	
BAYOU	£14
Remy Martin VSOP, Maple Syrup, Banana, Orange Oils, Cardamom	
COWBOY GRASS	£14
Villa Ascenti, Dill, Citrus, London Essence Indian Tonic Water	

BEERS



Dixie Lager, USA, 4.60%	£5
Brooklyn Lager, USA, 5.20%	£7
Brooklyn Special Fx, USA, 0.40% ALCOHOL FREE	£5