

# Louie

## DRINKS



**SOUFFLÉ ESPRESSO MARTINI £12,5**  
KETEL ONE VODKA, SPANISH VANILLA,  
ESPRESSO, CACAO COIN

**CLARIFIED PASSION FRUIT MARTINI £12,5**  
CIROC VODKA, FAIR PASSION FRUIT,  
CLARIFIED CITRUS, SAKE, YUZU SPRAY

**BERGAMOT BIANCO NEGRONI £12,5**  
TANQUERAY TEN, ITALICUS,  
FRENCH WHITE VERMOUTH, OLIVES

**BLACK CHERRY PICANTE £12,5**  
ALTOS PLATA TEQUILA, VIDA MEZCAL,  
MORELLO CHERRIES, CITRUS CORDIAL, JALAPENO

## COFFEES AND TEAS



ESPRESSO £4

CAPPUCCINO £4,5

ENGLISH BREAKFAST, EARL GREY,  
GREEN TEA, FRESH MINT £4

## JUICES



PINEAPPLE, GRAPEFRUIT, APPLE, WATERMELON £5

## BRUNCH

## BRUNCH SPECIALS



**AMERICAN MUFFINS & EGGS £24**  
SALMON & CAVIAR SAUCE

**CRAB BENEDICT £16**  
POACHED EGG & LOBSTER AIOLI

**VEGGIE OMELETTE £14**  
ROASTED PEPPERS, ALEPPO PEPPER FLAKES

**LOUIE CROQUE MONSIEUR £14**  
ADD EGG £2, ADD FRESH TRUFFLE £6

**STEAK, EGGS & FRIES £29**

**FRENCH TOAST £11**  
MIX BERRIES FRENCH TOAST, VANILLA ICE CREAM (V)

**BUTTERMILK PANCAKES £9**  
BLUEBERRY COMPOTE, PECAN BUTTER, MAPLE SYRUP

ADD AVOCADO £5, ADD SALMON £6, ADD EGG £2,  
ADD FRESH TRUFFLE £6

## RAW BAR



**CAVIAR OSCIETRA & BLINIS (30GR, 50GR) £85, £135**

### OYSTERS

GILLARDEAU (FR) £6,5  
MALDON (ENG) £3,5

**PRAWN COCKTAIL £15**  
GINGER SAUCE

**COLD SMOKED SALMON £16**  
ESCABECHE & AVOCADO YOGHURT (GF)

**TUNA CROSTINI £16**  
SEA BEANS & SMOKED PAPRIKA AÏOLI

**SEABREAM CEVICHE £15**  
CHARRED CUCUMBER, SEA HERBS & YUZU DRESSING (GF)

## SALADS



**BETROOT & ROQUEFORT CHEESE £11**  
BAKED BETROOT, ROQUEFORT & PISTACHIOS (V, GF)

**BABY LETTUCE HEARTS, CASHEW £14**  
CROÛTONS, VEGAN CHEESE & CASHEW DRESSING (VE)

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.  
PRICES INCLUSIVE OF VAT AT 20%.  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

## S M A L L P L A T E S



**LOBSTER ROLL £26**  
BRIOCHE, DILL MAYO & POTATO CRISPS

**OYSTER PO'BOY ÉCLAIR £16**  
CHOUX DOUGH, FRIED OYSTERS & CRYSTAL MAYO

**CELERIAC CARPACCIO £10**  
SOYA CURED, PINE NUTS & MISO DRESSING (V<sub>E</sub>)

**MARYLAND CORN & WHITE CRAB CAKE £19**  
SOUTHERN TRINITY & LOBSTER AÏOLI

**TARTAR OF BEEF & HONEY CURED EGG YOLK £16**  
PICKLES & FRENCH BAGUETTE CROSTINI

**LEEK & POTATO SOUP £9**  
CAYENNE OIL & CRISPY POTATO (V<sub>E</sub>, G<sub>F</sub>)

## M A I N S



**BUTTERNUT SQUASH BARLEY RISOTTO £19**  
BARLEY, ROCKET PESTO & PUMPKIN SEEDS (V<sub>E</sub>)

**ROASTED KOHLRABI £21**  
MISO GLAZE, FENNEL VELOUTÉ & PISTACHIOS (V<sub>E</sub>, G<sub>F</sub>)

**MONKFISH TAIL - GRILLED OR MEUNIÈRE £32**  
CONFIT FENNEL FRILLS & LILLIPUT CAPERS (G<sub>F</sub>)

**SEAFOOD GUMBO £29**  
SHRIMP & ANDOUILLE SAUSAGE, FRIED OKRA & PECAN RICE

**ROASTED HALIBUT £33**  
SAUTEED SWISS CHARD, GIROLLE MUSHROOMS & SAUCE AMÉRICAIN

**BLACK ANGUS SIRLOIN STEAK £36**  
CONFIT SHALLOTS, BABY WATERCRESS & RED WINE OR PEPPERCORN SAUCE (G<sub>F</sub>)

**IBERICO PIG CHEEKS & LANGOUSTINES £36**  
BRAISED KOHLRABI & COLLARD GREENS (G<sub>F</sub>)

**NEW ORLEANS STYLE BBQ LOBSTER & SHRIMPS £42**  
HENS OF WOOD MUSHROOM, TOASTED BAGUETTE & CREOLE SPICED BUTTER SAUCE

## T O S H A R E



**WESTHOLME BONE-IN RIBEYE £18/100GR**  
PEPPERCORN SAUCE & BÉARNAISE (G<sub>F</sub>)

**SEABASS EN PAPILLOTE £45**  
FENNEL, GRAPES, CHERRY TOMATO & SAUCE VIERGE (G<sub>F</sub>)

## S I D E S



**FRENCH FRIES (V<sub>E</sub>) £7**  
**GREEN LETTUCE SALAD (V<sub>E</sub>) £6**  
**CREOLE SPICED RATATOUILLE (V) £8**  
**FRENCH BAGUETTE & BUTTER (V) £5**  
ADD FRESH TRUFFLE £6

