



DRINKS

PINEAPPLE, GRAPEFRUIT, APPLE, WATERMELON £5

ESPRESSO £4, CAPPUCINO £4.5, TEA £4 English Breakfast, Earl Grey, Green Tea, Fresh Mint

SOUFFLÉ ESPRESSO MARTINI £12.5 Ketel One Vodka, Vanilla, Espresso, Cacao

CLARIFIED PASSION FRUIT MARTINI £12.5 Ciroc Vodka, Fair Passion Fruit, Clarified Citrus, Sake, Yuzu

BLACK CHERRY PICANTE £12.5 Altos Plata Tequila, Vida Mezcal, Cherries, Citrus, Jalapeño

BERGAMOT BIANCO NEGRONI £12.5 Tanqueray Ten, Italicus, French White Vermouth, Olives

BRUNCH SPECIALS

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

BUTTERMILK PANCAKES £9 Blueberry Compote, Pecan Butter, Maple Syrup

FRENCH TOAST £11 Mix Berries French Toast, Vanilla Ice Cream (V)

AMERICAN MUFFINS & EGGS £24 Salmon, Caviar Sauce

STEAK, EGGS & FRIES £29

Add Avocado £5, Add Salmon £6, Add Egg £2, Add Fresh Truffle £6

SALADS

NIÇOISE SALAD £21 (GF)

PURPLE ARTICHOKE & POTATO SALAD £16 (VE) (GF)

ENDIVES & FOURME D'AMBERT SALAD £12 (V) (GF)

LETTUCE HEARTS & CASHEW NUTS £14 (VE)

RAW BAR

OYSTERS

MALDON (ENG) £4.5

CARLINGFORD (IRL) £5.5

GILLARDEAU (FR) £6.5

OSCIETRA PRESTIGE CAVIAR (30GR, 50GR) £85, £135 Blinis & Crème Fraîche

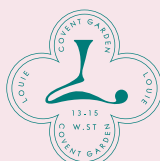
YELLOWFIN TUNA TARTAR £16 Caviar, Avocado, Kohlrabi, Yuzu (GF)

PRAWN COCKTAIL £17 Avocado, Green Apples (GF)

BEETROOT CURED SALMON £14 Caviar, Radish (GF)

OCTOPUS & JERSEY POTATO £22 Provençal Dressing, Pepper Aioli (GF)

CORNISH CRAB REMOULADE £19 Frisée Lettuce



SMALL PLATES

- CELERIAC CARPACCIO £12 Pine Nuts, Miso Dressing (VE)
TOMATO GAZPACHO £9 Semi-Dried Tomatoes, Black Olives (VE)
TRUFFLE & WILD MUSHROOM PIZZA £26 Black Truffle, Rocket Leaves, Parmesan (V)
LOIRE VALLEY ASPARAGUS & ARLINGTON EGG £16 Saffron Aioli, Pickled Mushrooms (V) (GF)
VEAL CARPACCIO TONNATO STYLE £19 Crispy Capers, Watercress
OYSTER PO'BOY ÉCLAIR £18 Choux Dough, Fried Oysters, Crystal Mayo
LOBSTER ROLL £26 Brioche, Dill Mayo, Potato Crisps

MAINS

- STRIPLOIN STEAK £39 Red Wine Jus (GF)
SALMON FILET £27 Summer Vegetables, Lemon Butter, Basil Oil
GRILLED LAMB CHOPS £36 Petit Pois, Asparagus, Sansho Peppers Jus (GF)
ROASTED AUBERGINE £19 Crispy Wild Rice, Miso Sauce, White Grapes (VE)
BABY CHICKEN £29 Wild Garlic, Jersey Royal Potatoes, Sage, Lemon Sauce (GF)
LOBSTER THERMIDOR Fines Herbs, ½ Lobster £49, Whole Lobster £69
TRUFFLE PASTA £32 Aged Parmesan, Black Truffle (V)
PLAICE ALMONDINE £32 Almondine Sauce (GF)

TO SHARE

- ROASTED SKATE WING £45 Sauce Vierge, Burnt Lemon, Watercress Leaves (GF)
CHATEAUBRIAND £89 Baby Watercress Salad, Peppercorn Sauce, Red Wine Jus or Béarnaise (GF)

SIDES

- POMMES FRITES £7 (VE), TRUFFLE POMME PURÉE £7.5 (V), TOMATOES & SHALLOTS SALAD £7 (VE) (GF),
HARICOTS VERTS & ALMONDS £8 (V) (GF), RED OAK LETTUCE £6 (VE) (GF), FRENCH BAGUETTE & BUTTER £5

DESSERTS

- STRAWBERRY TART £12 Diplomat Cream
CHOCOLATE FONDANT £13 Cocoa Crumble, Pistachio Ice Cream (V)
FROMAGES AFFINÉS £19 Mons Artisan Cheeses - Ossau Iraty, Morbier, Barriguette (V)
RHUBARB PAVLOVA £21 Meringue, Rhubarb Sorbet, Opalys Ganache, Rhubarb Sauce (GF)
CLASSIC RUM BABA £9 Apricot Glaze, Candied Fruits, Chantilly Cream
L'ÉXOTIQUE £8 Pineapple Compote, Mango Sorbet (VE) (GF)

