



Louie

DINNER

OYSTERS



CARLINGFORD (IRL) £5 EACH

MALDON (ENG) £4 EACH

GILLARDEAU (FR) £6,5 EACH

UTAH BEACH (FR) £6 EACH

OSTRA REGAL (FR) £5 EACH

CAVIAR



OSCIETRA PRESTIGE
KAVIARI 30GR, 50GR £95, £150

BELUGA IMPERIAL
KAVIARI 30GR, 50GR £275, £385

HORS D'OEUVRE



HEART OF PALM SALAD £15

BEETROOT SALAD,
ROQUEFORT, PISTACHIO £11

BUTTERNUT SQUASH SALAD,
MUSHROOMS, CREAM CHEESE £13

PARSNIP SOUP,
BUTTER POACHED LOBSTER £12

STEAK TARTARE £17

RABBIT TERRINE £14

SEAFOOD



LOUIE PRAWN COCKTAIL £15

CRAB SALAD £18

SCALLOP CARPACCIO £14

OCTOPUS ESCABECHE £19

LOBSTER ROLL £18

SEARED SESAME TUNA CROSTINI £16

LOUISIANA CRAB CAKE £18

MAIN



MONKFISH TAIL,
FRENCH CURRY, PORT WINE JUS £28

FILET OF TURBOT,
BEETROOT, HORSERADISH BEURRE BLANC £32

TRUFFLE PAPPARDELLE,
BROWN BUTTER, PARMESAN £32

ROASTED EGGPLANT,
BURRATA, SAUCE CRÉOLE £19

RISOTTO,
CORN, MUSHROOM £22

BREAD



SWEET POTATO BREAD £4



SIGNATURES



OYSTER PO'BOY £14

OYSTER ROCKEFELLER,
SPINACH, BACON, LICORICE £15



SEAFOOD GUMBO,
ANDOUILLE SAUSAGE, CRAB RICE £34

PIG CHEEKS & LANGOUSTINES,
COLLARD GREENS, POT LIQUOR £39

WHOLE BBQ LOBSTER,
CREOLE SPICED BUTTER SAUCE £57

GRILL



SPATCHCOCK CHICKEN, PUMPKIN
SPAETZLE, SAGE JUS £29

NEW YORK STRIP (230GR),
SAUCE BORDELAISE £45

VEAL CHOP MARENGO (FOR TWO),
PARMESAN CRUSTED SALSIFY,
CRAWFISH SAUCE £69

SIDES

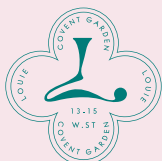


GREEN SALAD £6

FRENCH FRIES £6

SWEET POTATO TRUFFLE GRATIN £8

BROCCOLINI £6





DESSERTS
HEAD PASTRY CHEF: MICHAEL D'ANGELO

SOUTHERN PECAN PIE £13
CREAM, SPICED PECAN

EXOTIC BABA AU RUM £14
MANGO TARTARE, AGED RUM



S'MORE £16
MARSHMALLOW, CHOCOLATE, SMOKE

TARTE TATIN TRADITIONNELLE £29
VANILLA ICE CREAM



PRALINE BREAD PUDDING £12
SCOTCH WHISKEY CREAM

WARM CHOCOLATE FONDANT £14
PISTACHIO ICE CREAM (Allow 10 min)



SELECTION OF SORBETS £8

Wine Flight, a Taste of 3 Sweet Wines selected by our Sommelier (50ml/glass) £22



SWEET WINES

Maury VDN, Mas Mudigliza - Languedoc-Roussillon, France 2018	£9
Passito di Pantelleria, Ben Ryé, Donnafugata - Sicily, Italy 2020	£22
Bianco Dolce, I Capitelli, Roberto Anselmi - Veneto, Italy 2015	£12
Arinyanas Dulce, Bodegas Bentomiz - Malaga, Spain 2019	£14
Muffato, Castello della Sala, Antinori - Umbria, Italy 2018	£16
Sauternes, Castelnau de Suduiraut - Bordeaux, France 2012	£16
Recioto Della Valpolicella, Rocolo Grassi - Veneto, Italy 2015	£18
Vin Santo, Isole e Olena, Tuscany, Italy, 2010	£32
Remy Martin XO	£38
Remy Martin Louis XIII 15ml, 25ml, 50ml	£90, £150, £300

DESSERT WINES ARE SERVED IN 100ML MEASURE

*WARM
DRINKS*



COFFEES DIFFERENCE COFFEE

Yellow Bourbon Datterra, Brazil	£ 4
Jamaica Blue Mountain, Jamaica	£ 9
Finca La Pastoria, Swiss Water Decaf, Guatemala	£ 4

TEAS BY LALANI

Assam Malt 2nd Flush, 2020, Chardwar Garden, Assam, India	£ 4
Hariyo Midori 2nd Flush 2020, Rohini Garden Darjeeling Green, India	£ 5
Himalayan Imperial Black, Autumn 2018, Jun Chiyabari Garden, Hile, Nepal	£ 5
Himalayan Bouquet Oolong, Autumn 2017, Jun Chiyabari Garden, Hile, Nepal	£ 5
Large Leaf Earl Grey, Kenya	£ 4

HERBAL INFUSIONS BY NAZANI

Mountain Mint	£ 4
Lemon Verbena	£ 4
Linden	£ 4
Elderflower	£ 4

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.

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DRINKS



CHAMPAGNE 125ML / BTL



Charles Heidsieck, Brut Réserve NV	£18 / £95
Charles Heidsieck, Blanc de Blancs NV	£22 / £125
Billecart-Salmon, Brut Rosé NV	£25 / £145
Krug, Grande Cuvée, Brut 170 th Ed. NV	£59 / £385
Rare, Brut 2008	£225

BEERS & CIDERS



Brooklyn Lager, USA, 5.20%	£7
Estrella Galicia, Spain, 4.70%	£7
Sassy Small Batch Cider, France, 5.0%	£8
Estrella Galicia, Spain, 0% ALCOHOL FREE	£5

ROSÉ 125ML



M de Minuty Rosé, Château Minuty Côtes-de-Provence, France 2021	£10
Minuty Prestige Rosé, Château Minuty Côtes-de-Provence, France 2021	£12
Rosé et Or, Château Minuty Côtes-de-Provence, France 2021	£14

WHITES 125ML

Fiano, Ciaca Bianca, Mandrarossa, Sicily, Italy 2021	£8
Gavi di Gavi, Tenuta San Lorenzo, Piedmont, Italy 2021	£10
Albariño, O Rosal, Terras Gauda, Rías Baixas, Galicia, Spain 2021	£12
Sancerre, L'indiscrète, Domaine Girard, Loire Valley, France 2021	£14
Meursault, Le Limozin, Domaine René Monnier, Burgundy, France 2020	£25

REDS 125ML



Coume des Loups, Mas Mudigliza, Côtes-du-Roussillon-Village, France 2019	£8
Dolcetto d'Alba, G.D. Vajra, Piedmont, Italy 2021	£10
Saint-Romain, Domaine Taupenot-Merme, Burgundy, France 2018	£14
Pinot Noir, Tyler, Sta Rita Hills, Santa Barbara, California, USA 2020	£16
Saint-Julien, La Réserve de Léoville Barton, Bordeaux, France 2016	£25

COCKTAILS



- CHARLES'** £17
Lemon Myrtle infused Oxley, Noilly Prat, Absinthe
Vermouth, Baked Bread, Grapefruit Oleo
- PINEAPPLE PICKER** £14
Remy Martin 1738, Spiced Pineapple, Citrus,
London Essence Grapefruit Soda
- ROCKEFELLER MARTINI** £15
Hendrick's Gin, Cucumber, Pickle, Citrus, Peat
- KIKI DE MONTPARNASSE** £18
Verbena Infused Grey Goose, Peach Wine,
St Germain, Sparkling Wine
- NANA'S "GOOD SOUP"** £17
Patron Blanco, Casamigos Mezcal, Tomato,
Ginger, Citrus, Mole Bitters
- OX ON THE ROOF** £30
Johnny Walker Blue, Bone Marrow, Saffron
Vermouth, Dubonnet, Gentian, Chestnut

COCKTAILS



EL CAPITAN	£15
Singleton 12yrs Malt, Plum, Stone Fruit, Pear	
COWBOY GRASS	£15
Tanqueray Ten, Dill, Citrus, London Essence Indian Tonic Water	
DAISY GATSBY	£17
Patron Blanco, Lillet Rose, Hibiscus, Almond, Sparkling Wine, Angel Hair Chilli	
PENSACOLA ICE TEA	£14
Bulleit Bourbon, Amaro Reduction, Earl Grey, Discarded Citrus, Sugar	
MADAME LAVEAU	£16
Casamigos Silver, Blue Pea Flower, Citrus, Black Salt, Licorice	

MIXERS



The London Essence Crafted Soda

Indian Tonic Water	£5
Ginger Ale	£5
Ginger Beer	£5
Peach & Jasmine Soda	£5
Grapefruit & Rosemary Tonic	£5
Blood Orange & Elderflower Tonic	£5
Pomelo & Pink Pepper Tonic	£5
Roasted Pineapple Soda	£5
Grapefruit Soda	£5



PRICES INCLUSIVE OF VAT AT 20%. A DISCRETIONARY
SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.
WINE BY THE GLASS AVAILABLE IN 175ML MEASURE UPON REQUEST.