

BRUNCH

Cinnamon French toast 16.5

Cinnamon crème patisserie, white chocolate and cinnamon sauce (kcal 859)

Truffle scrambled eggs 17.5

Toasted sourdough, shaved summer truffle (kcal 647)

Avocado toast 16.5

Crushed avocado, scrambled eggs, pumpkin & sesame seeds, pomegranate (kcal 522)

Lobster and prawn club sandwich 24

Avocado, tomato, fennel, baby spinach, lemon mayonnaise, French fries (kcal 708)

Truffle and Emmental crepe 12.5

Pickled hazelnuts, truffle cream, watercress (kcal 727)

STARTERS

Stracciatella di bufala 16.5

Fresh buffalo's mozzarella filling, tomato and red chilli jam, fig, crouton, baby basil (kcal 444)

Octopus escabèche 18

Chestnuts puree, shiitake mushroom salad, butternut squash, crispy onions (kcal 261)

Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli (kcal 605)

Beef carpaccio 16.5

Whipped ricotta & parmesan, pink peppercorn, parsley & capers dressing, croutons (kcal 232)

Celeriac and ricotta tart 12.5

Pickled celeriac, celeriac remoulade, dukkha, pistachio (kcal 365)

Braised beef tortelloni 12.5

Mussel velouté, hispi cabbage, pickled hazelnuts, crispy bacon, jus corse (kcal 371)

SALADS

Superfood salad (ve) (kcal 486) 13.5

Bulgur wheat, kale, tomato, cucumber, spring onion, cured lemon, mint Ezme paste

+ grilled halloumi (kcal 346) 6.5

+ chicken breast (kcal 259) 10.5

+ smoked salmon (kcal 57) 9

Chicken Caesar salad 22

Chicken breast, baby gem lettuce, chicken croquette, Parmesan, anchovy fillets, Caesar dressing (kcal 621)

Lobster Caesar salad 33

Poached lobster, baby gem lettuce, rosemary croutons, Japanese dressing, lobster oil (kcal 554)

Tuna niçoise 22

Tuna, orzo, cherry tomatoes, soft boiled hen's egg, fine French beans, anchovy fillets, Kalamata olives, tonnato SAUCE (kcal 660)

Warm goat's cheese salad 19

Mixed leaves, apple caviar, candied walnuts, crouton (kcal 714)

NIBBLES

Bread basket 5.5

French baguette, sourdough (kcal 522)

Marinated mixed olives (ve) (kcal 88) 6

Sri Lankan-style cashew nuts (kcal 437) 5.5

Bruschetta 9.5

Marinated peppers, fennel shavings, baby basil (kcal 327)
+ pickled mussels 4.5 (kcal 50)

MAINS

"Chips and fish" a la Française 24.5

Breaded cod fillet, café de Paris butter, pea puree, lemon oil, French fries (kcal 871)

Lobster spaghetti 40.5

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil (kcal 842)

Salmon 29

Green olive puree, braised fennel, fish velouté, dill oil, keta caviar, sea purslane (kcal 746)

Wagyu burger 23

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries (kcal 1297)

Truffle rigatoni 22

Truffle cream, aged parmesan (kcal 476)

Chicken supreme 24

Hen of the woods mushroom celeriac puree, cavolo nero, tomato gastric (kcal 529)

Beef fillet 39

Pommes pailles, watercress purée, veal jus (kcal 476)

Aubergine (ve) 16.5

Crispy aubergine, chickpeas, arrabiata sauce, toasted pumpkin seed, dukkah, coriander cress (kcal 590)

Wagyu sando 27.5

British Wagyu, toasted brioche, Japanese seasoned mayonnaise, black truffle, French fries (kcal 1180)

SIDES

Fries (kcal 450) 5.5

Truffle and parmesan fries (kcal 588) 7.5

Sweet potato fries 7.5

Feta & pomegranate (kcal 600)

Crushed avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil (kcal 213)

Tender stem broccoli 6.5

Garlic, red chilli, almonds (kcal 246)

Buttered green beans 6.5

Shallot, toasted hazelnuts (kcal 138)

Wilted spinach (kcal 155) 6

THE DAILY RECOMMENDED CALORIE INTAKE PER ADULT IS 2,000 KCAL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.