



LUNCH MENU

Nibbles

Marinated mixed olives (ve) 6
(kcal 123)

Crispy green beans 9
Remoulade Sauce (kcal 279)

Squid Trilogy 15.5

Three-way squid, paprika, chilli,
spring onion, saffron aioli (kcal 308)

Octopus 18.5

Taramasalata, new potatoes, paprika
orange and dill oil, panko
fennel cress (kcal 429)

Superfood salad (ve) 13.5

Bulgur wheat with lemon grapefruit
dressing, kale, cucumber, butternut
squash, cauliflower, spring onion
(kcal 290)

+ **Grilled halloumi** (kcal 346) 6.5

+ **Smoked salmon** (kcal 57) 9.5

+ **Chicken breast** (kcal 259) 10.5

Cinnamon French toast 16.5

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

Lobster and crayfish roll 22

Poached lobster, crayfish, mayonnaise
brioche roll, French fries (kcal 983)

Chicken 24

Chicken breast and thigh, curried
mash potato, carrots, salsa Verde
parmesan tuile (kcal 664)

Truffle rigatoni 24

Truffle cream, parmesan (kcal 484)

Lamb 35

Braised lamb shoulder, mussels,
boulangerie potatoes, broccoli (kcal 639)

Beef fillet 200g 42

Pommes pailles, butternut squash
purée, chimichurri sauce (kcal 630)

Crushed avocado (ve) 6.5

Grapefruit, pomegranate
basil, lemon oil (kcal 213)

Buttered green beans 6.5

Shallots, garlic,
toasted hazelnuts (kcal 138)

Leek Babaganoush 9.5

Leek, aubergine, garlic
pistachio, sourdough bread (kcal 382)

Entrée

Burrata 15.5

Fig Chutney, apple, basil
Grissini bread stick (kcal 450)

Mushroom tart 12.5

Duxelles, vanilla and mushroom
cream, raw mushroom, hazelnuts,
grapefruit vinaigrette (kcal 276)

Salads

Warm goats cheese salad 19

Mixed leaves, heritage beetroot, honey
orange crushed pistachios
French dressing (kcal 750)

Tuna Niçoise 22

Tuna, cherry tomato, black olive
tapenade, soft boiled egg, French
beans, anchovies, courgette, basil
dressing (kcal 603)

Brunchy

Avocado toast 16.5

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

Plates

Wagyu sando 29.50

British Wagyu, toasted brioche,
mayonnaise, black truffle,
French fries (kcal 1439)

Smashed Wagyu burger 25.5

Brioche bun, onion compote, gherkins
American cheese, gravy mayonnaise
French fries (kcal 1402)

Malfatti (ve) 18.5

Beetroot and soya ricotta dumpling,
pickled shallots, cashew & lemon sauce
(kcal 659)

Sides

Truffle mashed potato 6

Tender stem broccoli 6.5

Red chilli, toasted almonds (kcal 246)

Wilted spinach 6

Garlic (kcal 155)

Bread Basket 5.5

Baguette, sourdough, butter (kcal 522)

Focaccia 8.5

Rosemary, lobster butter (kcal 567)

Frog legs 14.5

Garlic puree, parsley sauce, toasted
kadaifi (kcal 420)

Wagyu beef carpaccio 18.5

Parmesan mousse, radicchio, frisee,
horseradish and rocket tuile (kcal 324)

Chicken Caesar salad 22

Chicken breast, baby gem lettuce
chicken croquette, Parmesan, anchovy
fillets, Caesar dressing (kcal 686)
+ **Grilled halloumi** 6.5 (kcal 346)

Truffle scrambled eggs 17.5

Toasted sourdough, shaved summer
truffle (kcal 647)

Truffle and Emmental crêpe 12.5

Truffle cream, watercress (kcal 702)

“Chips and fish” a la Française 28

Breaded coley stuffed with lobster
butter, warm tartare sauce
French fries (kcal 1008)

Daurade 27.5

Sea bream fillet, orzo, lemon sauce
dill oil, trout caviar (kcal 459)

Lobster spaghetti 44.5

Whole lobster tail, slow roasted cherry
tomatoes, lobster bisque, basil cress
lobster oil (kcal 781)

Fries (kcal 450) 5.5

**Truffle & parmesan
fries** (kcal 588) 7.5

Sweet potato fries 7.5

Pomegranate, feta (kcal 600)