

FOR THE TABLE

CHARCUTERIE GILLES VEROT SMALL/LARGE BOARD 18/30

house-made charcuterie with classic recipes from Chef Gilles Verot of Paris

PÂTÉ EN CROUTE DU JOUR 10

chef's creation
local and seasonal

MEDITERRANEAN MEZZE 12

babaganoush, hummus, tzatziki

RILLONS CROUSTILLANTS 9

crispy pork belly, Dijon

PISSALADIÈRE 9



Provençal onion tart, olive, anchovy

GOUGÈRES 5

gruyère cheese puffs

OLIVES 5

Italian olives selection

CRISPY CALAMARI 11

basil mayo

PETITE FRITURE 8



crispy whitebait, garlic dip

ENTRÉES

SOUPE DU JOUR 8

seasonally inspired

BURRATA 14



marinated heirloom tomato
pickled strawberries

KINAWA 9

green bean, kinawa, pomegranate
black garlic dressing

MELON 11



selection of seasonal melon
coppa, feta cheese, basil

TUNISIENNE 12/21

lamb merguez, couscous
pepper stew

BŒUF 12/21

hand-cut beef tartar
Dijon mustard, caper, shallot

CRABE 14

hand-picked crab meat, grapefruit
lemon mayonnaise, rice tuile

OCTOPUS A LA PLANCHA 12

marcona almond, rocket, jerez vinegar

TUNA 16

yellowfin tuna, grilled sourdough
romesco, avocado

ESCARGOTS 9

Burgundy snails, grilled bread
parsley & garlic butter

PÂTES FRAÎCHES

GNOCCHETTI 14

grilled oyster mushroom
halloumi, spinach

MAC & CHEESE 12

macaroni, cheddar
gruyere, béchamel

PAPPARDELLE 18



squid ink pasta, mussel
prawn, clam, fine herbs

EXECUTIVE CHEF – THOMAS PIAT

MAIN COURSES

MOULES À LA PROVENÇALE 10/20

Cornish mussels, olive
tomato ragout, basil

SOLE LIMANDE 32

roasted lemon sole, green beans
Grenobloise butter

LOUP DE MER GRILLÉ 24

grilled seabass, freekeh rice
citrus, peach & rose harissa

DOS DE CABILLAUD 24

olive oil, poached cod
ratatouille Provençale

CREVETTES 15/26

seared prawn, lemon
garlic & parsley

AGNEAU 26

olive crusted lamb rump, camargue rice
fennel, cherry & banyuls lamb jus

POUSSIN GRILLÉ 22

grilled poussin, polenta
rocket, salsa verde

PALERON CARBONNADE 26

braised beef featherblade
courgette, ricotta, piquillo pepper

RIBEYE 32 | SIRLOIN 34

grass-fed English beef 10oz/283gr
sauce béarnaise or poivre

CÔTE DE BOEUF POUR DEUX 68

28-day dry-aged black angus ribeye to share
choice of two side dishes

BURGERS & CROQUES

burgers are made with 100% uk beef, ground daily
in-house, served with pommes frites

YANKEE 17

beef patty, iceberg, tomato, onion, pickle
sesame bun, cheddar cheese add 1

PIGGIE 19

beef patty, bbq pork, jalapeño mayo
cabbage, cheddar bun

CROQUE MONSIEUR 15 | MADAME 17

warm house-made ham & cheese sandwich
mixed leaf salad

"BB" 24

beef patty, foie gras, short ribs, horseradish mayo
confit tomato, black onion

SIDE DISHES

4

ratatouille
pommes frites

mashed potato
vegetable jardinière

mixed leaf salad
tomato & onion salad

LE CHARIOT DE FROMAGES

selection of 3 / 5 cheeses – 9 / 15

We are proud to offer an extensive collection of artisan cheeses supplied
by La Fromagerie.

all prices include vat and are subject to a discretionary service charge of 12.5%
if you have any dietary requirements, we have detailed allergen information on all dishes & drinks.
kindly note that our dishes are not produced in an entirely allergen free environment.