

SMALLS

Roquefort cheese straws 5 *v*

Egg mayonnaise 3 *v*

Gruyère & ham croquettes 6

Nocellara olive fritte 4 *v*

Baked Camembert 9 *v*

STARTERS

Parsnip soup, truffle oil 6 *pb*

Burrata Pugliese, green olive tapenade, crostini 8 *v*

Prawn cocktail, Marie Rose 9

Chicken liver parfait, sourdough, cornichons 6

Dill cured salmon, cucumber 10

Calamari fritti, caper aioli 9

Steak tartare 12/17 *main with frites*

SALADS & SANDWICHES

Raw vegetables, Dijon vinaigrette 8 *pb*

Croque Monsieur/Madame, frites 10/11

Heritage beetroot, Sainte Maure, chicory 11 *v*

Lyonnais salad, Burford Brown egg, bacon 11

Chicken, bacon, avocado, baby gem, parmesan 13

Pure vegan burger, mushroom patty & beetroot sauce,
frites 15 *pb*

Monico cheeseburger, bacon, frites 16

MAINS

Omelette, fines herbs *with frites or green salad* 11 *v*

Moules mariniere, frites 15

Chicken paillard, rocket, tomato, parmesan 17

Confit duck leg, Puy lentils 15

Fish & chips, tartare sauce 16

Beef Bourguignon, pommes puree 18

Butternut squash ravioli, beurre noisette, sage 14 *v*

Spaghetti carbonara, guanciale 16

Lemon sole, belle meunière 19

Linguine, crab, chilli, garlic 17

Breaded pork chop, winter cabbage, apple chutney 21

7oz Rump steak/ 10oz Sirloin, frites 17/25

Bearnaise | Peppercorn | Cafe de Paris butter

PRIX FIXE

Monday - Saturday Midday - 7pm

2 courses for £17 | 3 courses for £21

SIDES

all at 5

Frites *pb*

Mixed green salad *pb*

Spinach *pb*

Mash *v*

Haricots verts, confit shallots *pb*

Tenderstem broccoli, chilli *pb*

Truffle frites 6.75 *pb*

COCKTAILS

*all at 10.5***Monico Martini**Sipsmith Gin, Mancino Bianco,
Benedictine, Orange & mandarin bitters**Peche De Peche**Bombay Sapphire, peach liquor,
lime juice & Peychauds bitters**Picante De La Casa**Reposado tequila, Agave nectar,
lime, red chilli, coriander**Soho Mule**Finlandia vodka, house ginger
syrup, lime**Averna Sour**Bacardi, Averna, lemon juice,
Angostura bitters**Monico 75**Bombay Sapphire, Grappa,
lemon, sage, champagne**Penicillin**Dewers 12 whisky, lemon,
honey, house ginger syrup,

GIN

*Perfect Serve with Fentimens Tonic, All at 10.95***Whitley Neil**Blackberries,
Lime juice, Mint**Botanist**

Basil, Lemon

Sipsmith VJOPRed Chillies,
Corriander

SEEDLIP

*Distilled non-alcoholic spirit - All at 6***Giardino D'estate**Seedlip Garden 108, Elderflower,
cucumber, mint, lime**Casa Pequeua**Seedlip Spice, agave nectar, lime juice,
red chilli, coriander

WINES

WHITE

	Glass	Carafe	Bottle
Ugni Blanc , Griffin, Languedoc 18	6	16	24
Marsanne / Vermentino , Joie de Vigne, Languedoc 18			25
Fiano , Banda Nera, Codici, Puglia 18			26
Chardonnay , Les Templiers, Languedoc 18	7	19	28
Grillo , Feudo Arancio, Sicily 18			29
Viognier , Le Versant, Languedoc 18			30
Pinot Grigio 'Dolomiti' , Terre del Noce 18	8	22	32
Picpoul de Pinet , Les Cazalets, Languedoc 18	8.5	24	34
Vermentino 'Primo Bianco' , Mesa, Sardinia 18			35
Sauvignon Blanc , Mezzacorona, Trentino 18	9	26	37
Muscadet Sur Lie , Carte d'Or Sauvion, Loire 18			37
Gavi di Gavi , 'La Meirana' Broglia, Piemonte 18	11	29	44
Pouilly Fume , Domaine de Bel Air, Loire 17			55

SPARKLING

	125ml	Bottle
Prosecco Treviso DOC , Luna Argenta, Brut NV	8	39
Collet , Brut NV	11	56
Ruinart , Brut NV		78
Ruinart Rose , Brut NV		115

RED

	Glass	Carafe	Bottle
Grenache , Griffin, Languedoc 17	6	16	24
Merlot , Essere, Veneto 17			26
Primitivo , Visconti della Rocca, Puglia 18	7	19	28
Barbera , Ricossa Vistamonti, Piemonte 17			29
Corbieres , Chateau Serres St Lucie, Roussillon 17			30
Nero d'Avola , Feudo Arancio, Sicily 17	8	22	32
Pinot Noir , Le Versant, Languedoc 18	8	22	33
Montepulciano d'Abruzzo 'Barrique' , Itynera, Abruzzo 17	8.5	24	35
Chianti , Mediceo, Tuscany 16			35
Cotes du Rhone , Samorens, Ferraton pere et fils 17	9	26	36
Brouilly , Chateau de la Perriere, Beaujolais 16			40
Amarone della Valpolicella , Alpha Zeta, Veneto 16			70
Chateauneuf-du-Pape , Beurenard, Rhone 16			85

ROSE

	Glass	Carafe	Bottle
Grenache , Griffin, Languedoc 18	6	16	24
Pinot Grigio , Ponte Pietra, Veneto 18			29
Lady A , Provence IGP 18	10	28	40

BEER

DRAUGHT	1/2	Pint	BOTTLES
Amstel	2.8	4.8	Soho Lager 5
Birra Moretti	3	5	Taunton Cider 50cl 6
Camden Pale Ale	3	5	Nanny State Non Alcoholic 4.5
			Peroni Gluten Free 4.5

SOFTS

Homemade Ginger Beer	3	Grapefruit Juice	3
Homemade Iced Tea	3	Coke/Diet/Coke Zero	3
Homemade Lemonade	3	San Pellegrino Aranciata Rossa	3
Fresh Orange	3	Bottleshot cold brew coffee	3.5

*Glass 175ml / Carafe 500 ml - 125ml available on request. Vintages may vary depending on availability.
There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT.*