

BRUNCH

BLOODY MARY

All £9

HOUSE BLOODY MARY

Finlandia, House spice mix, tomato, lemon

MARIA BIANCO

Grey Goose Le Citron, Martini Bianco, tomato, lemon, fresh raspberries

MARY AMER

Grey Goose L'Orange, Amer Picon, lemon, smoked horseradish, chilli, Moretti

WEST END

*Two course £20 - Three course £24*Moules mariniere
Jambon persille, sauce grebiche
Chicory, Roquefort, walnut salad (v)Risotto frutti di mare
Lamb cutlets, caponata
Courgette, peppers, aubergine (vg)Apricot delizia
Strawberry and lime macaron
Sorbet du jour

PREMIER

*Two course £25 - Three course £29*Calamari fritti, aioli
Steak tarare
Broad bean & ricotta bruschetta (v)Sea bass, pickled fennel
Rump steak, frites
Spinach & ricotta cannelloni (v)Chocolate bombe
Peach Melba coupe
Fromage du jour

CAFE GOURMAND

Any cake & tea or coffee 7.5

Gateaux du jour

Paris Brest

Chocolate tart

Vanilla mille feuille

Scones, clotted cream & preserves

BAKERY

all at 3

Croissant - Pain au chocolat

Muffin - Danish

BREAKFAST

Fruit salad 6

Pink grapefruit, avocado & chilli (vg) 6

French toast, maple, peacan butter 7

Half / Full English breakfast 8/12

EGGS

Omelette (v) 7

Florentine (v) / Benedict 9

Royale 10

Avocado on toast, poached egg (v) 9.5

Scrambled eggs, smoked salmon 10

SANDWICHES

Croque monsieur 8

Croque madame 8.5

Smoked salmon tartine 9.5

SMALLS & STARTERS

Vichyssoise (v) 6.5

Broad bean & ricotta bruschetta 7.5

Calamari fritti, aioli 9

Tomato & mozzarella (v) 9

Chicken liver pate 9

Salmon carpaccio, mimosa 9.5

Steak tartare 12 / 18

Fine de Claire oysters 14 / 26

PASTA

Aubergine mazzetta, spaghetti (v) 10/15

Tagliatelle, lamb ragu 12/16

Prawn linguine 13/18

Crab ravioli 14/19

SALADS

Butter lettuce, avocado (vg) 7.5

Chicory, Roquefort, walnuts (v) 11.5

Smoked chicken, peas, pecorino 13

Tuna Nicoise 15

GRILL

Courgette, peppers, aubergine (vg) 12

Cheeseburger, frites 15

Lemon sole, fine herbs butter 21

Sirloin, frites, bearnaise 24

Rib eye, frites, bearnaise 25

Aged rump *for 2* 48*Aged rump served with bearnaise sauce & a choice of 2 sides*

MAINS

Moules - frites 15

Chicken paillard, passata, rocket 16.5

Mackerel, black olive tapenade 17

Veal Milanese 19.5

Sea bass, pickled fennel, cockles 20

Lamb rump, broad beans, hazelnut 22

SIDES *All at 4.75* Spinach - Green salad - Tomato salad - New potatoes - Frites - Green beans**Open all day** Monday-Thursday: 11:30am-12am - Friday: 11:30am-1am
Saturday: 10:00am-1am - Sunday: 10:00am-12am - Bank Holiday: 11:30am-12am*Dishes with a (V) are suitable for vegetarians -
Dishes with a (VG) are suitable for vegans*