

**EXPRESS**

*Any 2 for £9  
12pm-4pm Monday to Friday*

Soupe du jour

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Sandwich

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Salad

**FORMULE**

*Two course £12 - Three course £16*

Brown crab

Chicken liver pate

Minestrone (vg)

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Mackerel persillade

Lasagne

Quiche au fromage (v)

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Tiramisu

Black Forest roulade

Fromage du jour

**MONICO**

*Two course £14 - Three course £18*

Salmon carpaccio

Bayonne ham

Tomato &amp; mozzarella (v)

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Salmon, fennel, cockles

Bavette, chips

Spinach &amp; ricotta cannelloni (v)

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Apple pithivier

Paris Brest

Fromage du jour

**EGGS**

Omelettes (v) 6

Florentine (v) / Benedict 8

Avocado on toast, poached egg (v) 9

Scrambled eggs, smoked salmon 10

**SANDWICHES**

Croque monsieur 7

Croque madame 8

Smoked salmon bagel 8

Roast beef baguette 9

**PASTA**

Tagliatelle bolognese 8/14

Crab ravioli 10/16

Spinach &amp; ricotta cannelloni (v) 10

**SMALLS & STARTERS**

Olives and Almonds 3

Brown crab on toast 5

Minestrone (vg) 7

Chicken liver pate 8

Tomato &amp; mozzarella (v) 9

Salmon carpaccio 9

Steak tartare 12 / 18

Fine de Claire oysters 14 / 26

**SALADS**

Bib lettuce, radishes, lemon 5

Beetroots, walnuts, Roquefort (v) 11

Chicken, bacon, baby gem 12

Tuna nicoise 13

**GRILL**

*All served with chips*

Cheeseburger 15

Rib eye, bearnaise 21

Sirloin, bearnaise 23

Grilled lobster, garlic parsley butter 26

**MAINS**

Moules frites 13

Sea bream, artichoke, wild mushrooms 17

Duck confit, cassoulet 18

Spatchcock, gremolata, rocket 18

Veal Milanese 19

Lemon sole, brown shrimps 21

**SIDES** *All at 4* Spinach ~ Rocket ~ New potatoes ~ Chips**Sunday Roast:**

1 Course 19 - 2 Courses 22

**Open all day** Monday-Thursday: 8am-12am - Friday: 8am-1am

Saturday: 11am-1am - Sunday & Bank Holiday: 11am-12am

*Dishes with a (V) are suitable for vegetarians -*

*Dishes with a (VG) are suitable for vegans*

## WINES BY THE GLASS &amp; CARAFE

## WHITE

125ml 175ml 500ml

Vermentino, Griffin, Languedoc 15	4.5	6	15
Chardonnay, Templiers, Cotes de Thongue 15	5.5	7	19
Pinot Grigio 'Dolomiti', Terre del Noce 15	6.5	8	22
Picpoul de Pinet, Beauvignac, Languedoc 15	7	8.5	25
Sauvignon Blanc, Mezzacorona, Trentino 15	7.5	9	26

## SPARKLING

125ml

Prosecco Treviso DOC, Luna Argenta, Brut NV	8
Collet, Brut NV	10

## RED

125ml 175ml 500ml

Grenache, Griffin, Languedoc 15	4.5	6	15
Primitivo, Visconti della Rocca, Puglia 15	5.5	7	19
Barbera 'Ricossa', Vistamonti, Piemonte 14	6	7.5	20
Pinot Noir Le Versant, Languedoc 14	6.5	8	22
Montepulciano d'Abruzzo, 'Barrique', Itynera 14	7	8.5	25

## ROSE

125ml 175ml 500ml

Grenache, Griffin, Languedoc 15	4.5	6	15
Cotes de Provence, Saint Roch Les Vignes 15	7	8.5	25

## WINES BY THE BOTTLE

## WHITE

750ml

Vermentino, Griffin, Languedoc 15	22
Garganega, Torre del Falasco, Veneto 15	24
Fiano, Banda Nera, Codici, Puglia 15	26
Chardonnay, Templiers, Cotes de Thongue 15	28
Soave Classico, Monteforte, Veneto 15	29
Viognier, Le Versant, Languedoc 14	30
Pinot Grigio 'Dolomiti', Terre del Noce 15	31
Picpoul de Pinet, Beauvignac, Languedoc 15	34
Vermentino 'Primo Bianco', Mesa, Sardinia 15	35
Sauvignon Blanc, Mezzacorona, Trentino 15	36
Macon-Villages, Domaine Perraud, Burgundy 14	40
Gavi di Gavi, 'La Meirana' Broglia, Piemonte 15	42
Gewurztraminer 'Signature', Mure, Alsace 14	45
Pouilly Fume, Domaine de Bel Air, Loire 14	55
Chassagne Montrachet, Domaine Colin, Burgundy 13	85

## SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	39
Franciacorta, Montenisa, Lombardy, Brut NV	50
Collet, Brut NV	52
Ruinart, Brut NV	78
Veuve Clicquot 'Yellow Label', Brut NV	86
Ruinart Rose, Brut NV	98
Ruinart Blanc de Blancs, Brut NV	98

## RED

750ml

Grenache, Griffin, Languedoc 15	22
Corvina, Torre del Falasco, Veneto 15	24
Merlot, La Prade, Languedoc 15	26
Primitivo, Visconti della Rocca, Puglia 15	28
Barbera 'Ricossa', Vistamonti, Piemonte 15	29
Corbieres, Chateau Serres St Lucie, Roussillon 15	30
Pinot Noir Le Versant, Languedoc 15	32
Negroamaro Riserva, Salice Salentino, Puglia 13	33
Montepulciano d'Abruzzo, 'Barrique', Itynera 14	34
Cotes du Rhone 'St Esprit' Syrah, Delas 14	36
Cannonau 'Primo Scuro', Mesa, Sardinia 15	38
Brouilly, Chateau de la Perriere, Beaujolais 13	39
Montagne St Emilion, Vieux Chateau Negrit 13	42
Chianti Rufina, Selvapiana, Tuscany 14	49
Pinot Nero, Franz Haas, Alto-Adige 13	58
Chateau Lalande de Gravet, St Emilion Grand Cru 12	65
Amarone della Valpolicella, Alpha Zeta, Veneto 12	70
Chateauneuf-du-Pape, Beurenard, Rhone 10	85
Tignanello, Tuscany 12	125

## ROSE

Grenache, Griffin, Languedoc 15	22
Pinot Grigio, Ponte Pietra, Veneto 15	27
Cotes de Provence, Saint Roch Les Vignes 15	35
Whispering Angel, Cotes de Provence 15	47

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