

BRUNCH

BLOODY MARY

All £9

MARIA BIANCO

Grey Goose Le Citron, Martini Bianco,
tomato, lemon, house spice mix,
fresh raspberries

MARY AMER

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

WEST END

Two course £20 - Three course £24

Calamari fritti, aioli
Steak tartare
Chicory, Roquefort, walnut salad (v)

Plaice, beurre noisette, almonds
Entrecote, frites
Risotto primavera (v)

Chocolate torte, honeycomb
Apple darioles, creme anglaise
Sorbet du jour

PREMIER

Two course £25 - Three course £29

Fruit der mer
Beef carpaccio, mushroom
Asparagus, poached egg, hollandaise (v)

Sea bass, asparagus, razor clams
Lamb cutlets, caponata
Spinach & ricotta cannelloni (v)

Chocolate bombe
Vanilla dacquoise, raspberry sorbet
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

Pea & mint soup (vg) 6.5

Salumi misti 7.5

Calamari fritti, aioli 8.5

Tomato & mozzarella (v) 9

Chicken liver pate 9.5

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

Grilled fennel, grapefruit (vg) 7.5

Chicory, Roquefort, walnuts (v) 11.5

Chicken, peas, pecorino 13

Tuna Nicoise 15

GRILL

Artichokes, courgette, gremolata (vg) 12

Cheeseburger, frites 15

Mackerel, black olive tapenade 17

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

Veal Milanese 19.5

Sea bass, asparagus, razor clams 20

Lemon sole, cucumber, shrimp 21

Lamb rump, broad beans, hazelnut 22

SIDES *All at 4.75* Spinach - Green salad - Heritage tomatoes - New potatoes - Frites**Sunday Roast:**

2 Course 24 - 3 Courses 28

Open all day Monday-Thursday: 11:30am-12am - Friday: 11:30am-1am**Saturday: 11:30am-1am - Sunday & Bank Holiday: 11:30am -12am***Dishes with a (V) are suitable for vegetarians -**Dishes with a (VG) are suitable for vegans*

WINES BY THE GLASS & CARAFE

WHITE		175ml	500ml	RED		175ml	500ml
Vermentino, Griffin, Languedoc	16	6	15	Grenache, Griffin, Languedoc	15	6	15
Chardonnay, Templiers, Cotes de Thongue	16	7	19	Primitivo, Visconti della Rocca, Puglia	16	7	19
Pinot Grigio 'Dolomiti', Terre del Noce	16	8	22	Barbera 'Ricossa', Vistamonti, Piemonte	15	7.5	20
Picpoul de Pinet, Beauvignac, Languedoc	15	8.5	25	Pinot Noir Le Versant, Languedoc	14	8	22
Sauvignon Blanc, Mezzacorona, Trentino	16	9	26	Montepulciano d'Abruzzo, 'Barrique', Itynera	15	8.5	25
SPARKLING		125ml		ROSE		175ml	500ml
Prosecco Treviso DOC, Luna Argenta, Brut NV		8		Grenache, Griffin, Languedoc	15	6	15
Collet, Brut NV		11		Cotes de Provence, Saint Roch Les Vignes	15	8.5	25

WINES BY THE BOTTLE

WHITE		750ml	RED		750ml
Vermentino, Griffin, Languedoc	16	23	Grenache, Griffin, Languedoc	15	23
Garganega, Torre del Falasco, Veneto	16	24	Corvina, Torre del Falasco, Veneto	15	24
Fiano, Banda Nera, Codici, Puglia	15	26	Merlot, La Prade, Languedoc	15	26
Chardonnay, Templiers, Cotes de Thongue	15	28	Primitivo, Visconti della Rocca, Puglia	16	28
Soave Classico, Monteforte, Veneto	15	29	Barbera 'Ricossa', Vistamonti, Piemonte	15	29
Viognier, Le Versant, Languedoc	15	30	Corbieres, Chateau Serres St Lucie, Roussillon	15	30
Pinot Grigio 'Dolomiti', Terre del Noce	16	31	Pinot Noir Le Versant, Languedoc	15	32
Picpoul de Pinet, Beauvignac, Languedoc	16	34	Negroamaro Riserva, Salice Salentino, Puglia	14	33
Vermentino 'Primo Bianco', Mesa, Sardinia	16	35	Montepulciano d'Abruzzo, 'Barrique', Itynera	15	34
Sauvignon Blanc, Mezzacorona, Trentino	16	36	Cotes du Rhone 'St Esprit' Syrah, Delas	15	36
Macon-Villages, Domaine Perraud, Burgundy	15	40	Cannonau 'Primo Scuro', Mesa, Sardinia	15	38
Gavi di Gavi, 'La Meirana' Broglia, Piemonte	15	42	Brouilly, Chateau de la Perriere, Beaujolais	14	39
Gewurztraminer 'Signature', Mure, Alsace	14	45	Montagne St Emilion, Vieux Chateau Negrit	14	42
Pouilly Fume, Domaine de Bel Air, Loire	15	55	Chianti Rufina, Selvapiana, Tuscany	14	49
Chassagne Montrachet, Domaine Colin, Burgundy	13	85	Pinot Nero, Franz Haas, Alto-Adige	13	58
			Chateau Lalande de Gravet, St Emilion Grand Cru	12	65
			Amarone della Valpolicella, Alpha Zeta, Veneto	13	70
			Chateaneuf-du-Pape, Beurenard, Rhone	12	85
			Tignanello, Tuscany	13	125
SPARKLING			ROSE		
Prosecco Treviso DOC, Luna Argenta, Brut NV		39	Grenache, Griffin, Languedoc	15	23
Franciacorta, Montenisa, Lombardy, Brut NV		50	Pinot Grigio, Ponte Pietra, Veneto	16	27
Collet, Brut NV		55	Cotes de Provence, Saint Roch Les Vignes	16	35
Ruinart, Brut NV		78	Whispering Angel, Cotes de Provence	16	47
Veuve Clicquot 'Yellow Label', Brut NV		86			
Ruinart Rose, Brut NV		98			
Ruinart Blanc de Blancs, Brut NV		98			

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125ml glass also available upon requests