

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 £21 - Three course £25*Moules mariniere
Wild boar terrine, pancetta
Chicory, Roquefort, walnut salad (v)Mackerel, fennel, blood orange
Orzotto, ox heart ragu
Aubergine, tomato, pesto (vg)Apple sable
Mascarpone mousse, poached pears
Sorbet du jour

PREMIER

*Two course £26 - Three course £30*Calamari fritti, aioli
Steak tarare
Delica pumpkin, goats cheese (v)Stone bass, prosciutto, onion relish
Rump steak, frites
Aubergine mazzetta, spaghetti (vg)Orange frangipane
Buche de noel
Fromage du jour

CAFE GOURMAND

Any cake & tea or coffee £7.5

Gateaux du jour

Paris Brest

Apple Sable

Vanilla mille feuille

Scones, clotted cream & preserves

BAKERY

all at £3

Croissant - Pain au chocolat

Muffin - Danish

BREAKFAST

Fruit salad 6

Confit bacon bap 6.5

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

Squash & rosemary soup (v) 6.5

Wild mushroom bruschetta 8

Calamari fritti, aioli 9

Chicken liver pate 9

Gin cured salmon, dill 9.5

Burrata, prosciutto, pomegranate 11

Steak tartare 12 / 18

Fine de Claire oysters 14 / 26

PASTA

Aubergine mazzetta, spaghetti (vg) 10/15

Wild boar tagliatelle, pecorino 14/18

Orzotto, ox heart ragu 16

Monkfish linguine 16/20

Crab raviolli 17/21

SALADS

Butter lettuce, avocado (vg) 8

Chicory, Roquefort, pear (v) 11.5

Delica pumpkin, goats cheese 13

Tuna Nicoise 15

GRILL

Cheeseburger, frites 15

Onglet, salsa verde, frites 17

Rib eye, frites, bearnaise 26

Aged rump *for 2* 50*Aged rump served with bearnaise sauce & a choice of 2 sides*

MAINS

Stuffed aubergine, tomato, pesto (vg) 12

Moules - frites 15

Chicken cacciatora 17

Mackerel, fennel, orange, walnut 17

Calves liver, confit bacon, onion 18

Veal Milanese 20

Hake, shrimp, saffron beurre blanc 20

Duck, sprouts, pancetta, blackberry 22

SIDES *All at 4.75* House salad - Caponata - Spinach - Tenderstem broccoli - Mash potatoes - Frites**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*