

espelette

STARTERS

Smoked Balik Salmon, Hass avocado mousseline with: Caviar d' Aquitaine / £18.00 or Dill Jersey Cream / £12.00

Devonshire crab cake, fennel and frisée salad, sweet mustard dressing
Starter / £12.00 or Main / £22.00

Joselito Iberico Bellota ham, pan tomato / £17.00

Confit duck foie gras from Les Landes, dried fruit chutney / £14.00

Oeuf "cocotte", piquillo peppers piperade, thin crispy toast with Bigorre ham / £9.00

SALADS

Classic Caesar salad / £14.00 — With grilled chicken / £18.00 — With tiger prawns / £20.00

Gravalax marinated Angus beef, rocket and violet artichoke salad, Reggiano parmesan / £18.00

Marinated beetroot salad, Mozzarella di Buffalo Campana, 12 year old traditional balsamic vinegar from Modena / 17.00

SOUPS

Slow cooked pumpkin soup, thyme flavoured goat's cheese, wild forest mushrooms / £9.00

Lobster bisque with saffron flavoured mayonnaise / £12.00

PASTA AND RISOTTO

Macaronade with duck foie gras from Les Landes and girolles
Starter / £16.00 or Main / £22.00

Mushroom ravioli gratinated with Reggiano parmesan, herbs and salad leaves, Colonnata bacon, chicken jus
Starter / £12.00 or Main / £18.00

Parmesan risotto, sautéed cèpes, raw sliced cèpes
Starter / £12.00 or Main / £18.00

Cuisinière: *Hélène Darroze*

Please note a discretionary service charge of 12.5% will be added to your account

All prices are inclusive of VAT at the prevailing rate

Luncheon: *Midday – 3pm* — Dinner: *6pm – 10.30pm*

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MAIN COURSES

Fish and chips, spicy mousseline, shallot and tarragon vinegar, tartare sauce / £22.00

Lobster and Devon Rose free range chicken pie with salsify, baby spinach, wild mushrooms, shellfish sauce / £26.00

Allen's of Mayfair sausages (your choice of onion and sage, spicy Toulouse or the classic Cumberland)
mashed potato, Roscoff onion sauce / £21.00

Seven hours slow cooked leg of lamb, tandoori spices, citrus and carrot mousseline, coriander infused jus / £26.00

Leg of poulet jaune from Les Landes roasted in cocotte with Taggiasche olives, potatoes, confit
tomatoes and artichokes / £22.00

FROM THE GRILL

Dover sole, 500g / £36.00

Wild Scottish salmon, 200g / £26.00

Fillet of Scottish free range Angus beef, 200g / £34.00

Yellow fin tuna, 200g / £22.00

T-Bone, 400g / £30.00

SIDE ORDERS

Baby spinach

Basmati rice

Mashed potato

Wild mushrooms

Organic salad leaves

French fries

Provençale tomatoes

Green beans

Steamed new potatoes

£4.00 each

SAUCES

Herb butter

Sauce Vierge

Bordelaise red wine sauce

Bernaise sauce

SANDWICHES

Classic Club Sandwich / £16.00 — with Lobster / £29.00

Croque monsieur: Gratinated bread with Basque goat's cheese, Bellota de Bellota cuit blanc and Mornay sauce / £16.00

Focaccia bread, marinated seasonal vegetables, mushrooms, Reggiano parmesan / £12.00

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