

espelette

❧ SALADS ❧

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

Poached green asparagus, sauce vierge with Taggiasche olives, lemons, chive and croutons / £9.00

Marinated Scottish scallops or lobster, green beans, white peach and fresh almonds, coriander and vanilla vinaigrette
Starter / £19.00 or Main / £32.00 — Lobster option Starter / £17.00 or Main / £26.00

❧ SOUPS ❧

Gazpacho of tomatoes and pimientos del piquillo, tuna tartar, mustard ice cream / 12.00

Chilled lobster consommé, Hass avocado mousseline, caviar from Aquitaine and green apple / £16.00

❧ PASTA AND RISOTTO ❧

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

Ricotta and zucchini ravioli, sautéed girolles, sugo of tomato and basil
Starter / £10.00 or Main / £15.00

Primavera Italian risotto, courgette flower
Starter / £12.00 or Main / £18.00

❧ SANDWICHES ❧

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

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

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

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

All day dining