

❧ **SALADS** ❧

Classic Caesar salad / £14 — With grilled chicken / £20 — With tiger prawns / £24

Beetroot salad, mozzarella di Buffala Campana,  
old traditional balsamic vinegar from Modena – 15 years old / £18

Confit duck foie gras from les Landes, Williams pear chutney with chocolate, grilled country bread / £20

“Espelette “ Niçoise salad with confit tuna ventreche Starter / £18 or Main / £25

❧ **SOUPS** ❧

Lobster bisque, ricotta gnocchi and morels with parsley / £25

Pesto soup with spring vegetables and confit pork belly / £14

❧ **PASTA AND RISOTTO** ❧

Spaghetti alla vongole with wild garlic Starter / £18 or Main / £24

Barigoule artichoke and toscany pecorino ravioli, lardo di Colonnata, barigoule emulsion with olive oil  
Starter / £16 or Main / £22

Italian risotto with sautéed morels, roasting chicken jus  
Starter / £20 or Main / £32

❧ **SANDWICHES** ❧

Beef Steak Sandwich with caramelised onions, mushrooms,  
cheddar cheese and French fries / £22

Classic Club Sandwich / £19 — with Lobster / £38

Croque monsieur: Gratinated bread with Basque goat’s cheese, Bellota de Bellota cuit blanc ham and Mornay sauce / £18

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