

❧ **SALADS** ❧

Classic Caesar salad / £14 — With grilled chicken / £22 — With tiger prawns / £24

Multicolored beetroot salad, mozzarella di Buffala Campana,
aged balsamic vinegar from Modena – 15 years old – / £18

Warm poached leeks, poached organic egg, black truffle condiment / £26

“Espelette “ Niçoise salad with confit tuna ventreche Starter £16 / or Main £25

❧ **SOUPS** ❧

Pumpkin soup flavored with sage and New Zealand honeycomb, ricotta gnocchi, roasted chestnuts and girolles / £15

Traditional onion soup gratinated with aged Gruyère cheese / £12

❧ **PASTA AND RISOTTO** ❧

Spaghetti alla vongole with chives Starter £18 / or Main £24

Duck foie gras from les Landes macaronnade with wild mushrooms and parsley Starter £20 / or Main £26

Italian Risotto with sauteed girolles and parsley Starter £14 / or Main £20

❧ **SANDWICHES** ❧

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

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

Croque monsieur with Comté cream and wild mushrooms / £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