

## À LA CARTE

Each dish is prepared à la minute and served when ready

### *Petites Assiettes*

**Tartare de thon** £18

Tuna tartare, confit egg yolk and Oscietra caviar

**Carpaccio de poisson** £22

Yellowtail, Côte d'Azur lemon, olive oil and black sea salt

**Crevettes à l'huile de piment** £16

Seared king prawns with garlic, chilli and olive oil. Served in a hot skillet

**Calamars frits** £14

Lightly fried baby squid seasoned with chilli sea salt

**Carpaccio de bœuf** £16

Beef fillet, black truffle and lemon zest

**Escargots** £16

Baked snails, white wine, garlic and n'duja lemon butter. Served with warm artisan French baguette

**Fromage au four** £14

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard. Served in a skillet with warm artisan French baguette

**Tarte au fromage** £12

Crisp pastry with thyme, garlic, caramelised onion and Gorgonzola foam

**Burrata miel** £12

Burrata with Seville orange, coriander seeds and mānuka honey

**Salade de haricots et Parmesan** £12

French bean salad, fresh basil, aged balsamic and Parmesan

**Salade de lentilles et brie** £10

Warm lentil salad, Brie de Meaux, sweet apple and basil mustard vinaigrette

### *Pâtes Maison*

*House selection of finest pasta and risotto*

**Rigatoni au homard** £28

Seared lobster with rigatoni and Scotch bonnet labneh crème

**Gnocchi Gorgonzola** £14

Gnocchi with Gorgonzola dolce crème and wilted spinach

**Agnolotti au fromage et beurre** £14

Agnolotti with cheese béchamel and crispy sage butter

**Risotto au poussin** £14

Baby chicken and spinach with creamy arborio rice

**Risotto aux truffes et champignons** £18

Wild mushroom risotto with aged Parmesan and black truffle

### *Plats de Signature*

**Sea bass à la marinière** £32

Pan-seared sea bass with white wine, parsley, shallots and lemon

**Filet de sole** £45

Pan-fried Dover sole with citrus garlic butter

**Lobster Thermidor** £36

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet

**Turbot au piment** £42

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

**Poussin au citron** £24

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

**Agneau aux herbes** £30

Herb-cruste French trim lamb cutlets

**Boeuf au poivre** £42

Grilled rib-eye steak with truffle peppercorn sauce

**Filet mignon** £34

Seared filet mignon with chanterelle and aged Parmesan crème

### *Accompagnements*

**Frites** £5

Layered potato chips with rosemary and sea salt

**Haricots verts** £6

Warm French beans with garlic and mint butter

**Chou frisé** £6

Steamed kale with chilli salt and lemon

**Champignons au beurre** £6

Pan-seared chestnut mushrooms with garlic and thyme butter. Served in a hot skillet

**Warm artisan French baguette** £5

with salted butter