

FIN DE SOIRÉE

Available for post-theatre dining

Two courses and an accompagnement £34

Three courses and an accompagnement £40

Add our Café signature cocktail £12

Petites Assiettes

Carpaccio de poisson

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

Carpaccio de boeuf

Beef fillet, black truffle and lemon zest

Salade de haricots et Parmesan

French bean salad, fresh basil, aged
balsamic and Parmesan

Burrata miel

Burrata with Seville orange, coriander
seeds and mānuka honey

Plats

Sea bass à la marinière

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

Risotto au poussin

Baby chicken and spinach with creamy
arborio rice

Boeuf au poivre

Grilled rib-eye steak with truffle
peppercorn sauce

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel
and crispy sage butter

Accompagnements

Haricots verts

Warm French beans with garlic
and mint butter

Champignons au beurre

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

Dessert Signature

Tarte au citron

Lemon tart with olive oil, honey and
roasted marcona almonds

Tarte Tatin

Pear and apple tarte Tatin with warm
caramel and Tahitian vanilla ice cream

Le Cocktail

Café

Our twist on the Espresso Martini
recreates coffee's complex flavours
by combining Courvoisier VSOP with
amari & vermouth house blend,
stirred over ice and layered with an
indulgent espresso & almond crema.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.