**Veuve Clicquot** 

Whitcomb's

Veuve Clicquot Summer Terrace at Whitcomb's



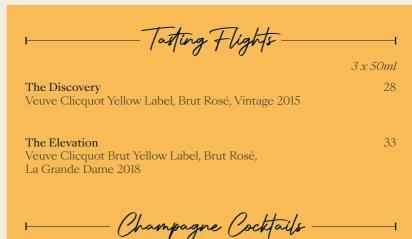
- Small Plates -	-
Rock oysters  Veuve Clicquot Brut jelly   green tabasco basil oil   Oscietra caviar (193 kcal)	218
Salmon carpaccio Apple   fennel   feta yoghurt (222 kcal)	£13
Seafood snacks Lightly battered calamari & prawns spicy cayenne mayonnaise   lemon (760 kcal)	14
Steak tartare Cornichons   lemon   Dijon mustard sour cream   Oscietra caviar (266 kcal)	£15
Burrata Crispy garlic   cherry tomatoes   chilli maple   white balsamico v (857 kcal)	14
- Main Plates -	-
House Caesar Romaine   house-made Caesar   Parmesan microplaned egg   crouton crisps (358 kcal)	14
Add prawn (455 kcal) or chicken (503 kcal) £6/5	£4
Greek salad Aged feta   heirloom tomatoes   cucumber Nocellara olives   red onion   grilled ciabatta (274 kcal)	14
Linguine alle vongole Fresh clams   chilli   garlic   white wine   parsley (435 kcal)	19
Creamy fusilli suprême £ Chicken   mushrooms   garlic   spiced labneh cream (949 kcal)	18
Wild mushroom risotto Porcini   aged parmesan   black truffle (994 kcal)	22
Tuscan baked cod Parmesan crust   garlic butter   charred asparagus popcorn capers (402 kcal)	22
Chargrilled lamb skewer Smoked baby aubergine   grilled vegetables tahini   hot honey (310 kcal)	26

Sides	—
Fries naturelle (470 kcal)	£6
Add fresh truffle & parmesan (541 kcal)	£4
Green salad Mixed greens   Datterini tomatoes   citrus vinaigrette (79 kcal)	£7
	—
Panna cotta Cherry blossom   citrus fruits   cocoa nib brittle v (634	£11 kcal)
Crème brûlée cheesecake Vanilla   caramel crackling   forest berries v (335 kcal)	£11
Champagne sorbet Veuve Clicquot Brut   strawberry v (77 kcal)	£10

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. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT

Champagne —

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, 0	Glass 125ml	Bottle	Magnum
Veuve Clicquot Yellow Label The Maison's signature champagne.	19	95	190
The predominance of Pinot Noir provides the structure that is so typically, Veuve Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.			
Veuve Clicquot Rosé In 1818 Madame Clicquot created the first known blended Rosé, unleashing the vivacity and explosive fruit aromas that continue to delight wine-lovers palates today.	22	120	240
This cuvée is a blend of grapes from as many as 50 to 60 different crus, and composed of up to 45% reserve wines. A delicate champagne that reveals red fruit aromas, gourmandise and strength.			
Veuve Clicquot Vintage 2015 This vintage is the 67th vintage created since 1810 by Veuve Clicquot. It was produced in oak cask and the prolonged aging on the lees gives the power and aromatic richness so typical of the Veuve Clicquot Vintage style.	28	150	
Veuve Clicquot La Grande Dame 2018 La Grande Dame cuvée honours Madame Clicquot's brilliant vision for champagne with a blend crafted upon 90% Pinot Noir, her favourite grape variety. 2018 was acclaimed as a truly exceptional vintage. It reveals this great wine's verticality thanks to the Pinot Noirs harvested from the historical crus.	45	220	



## Agrumes 75 Inspiration: A twist on the classic French 75 reimagined with the complexity of Mediterranean citrus sorbetto. A blend of fresh Mediterranean citrus juices, sugar syrup, Italicus Bergamot and Acqua di Cedro liqueur topped with Veuve Clicquot Yellow Label Brut.

Reims Spritz

Inspiration: Complimenting the flavour profile of
Veuve Clicquot Rosé with a blend of berries and
betanicals, creating a delicious spritz to enjoy alfresco

botanicals, creating a delicious spritz to enjoy alfresco. A refreshing combination of Veuve Clicquot Rosé, Amaro Santoni, Mancino Bianco vermouth and our homemade French berry cordial.