

- GRILL -

250g Yorkshire Longhorn beef sirloin 29

200g Yorkshire Belted Galloway beef fillet 31

350g Yorkshire Dexter rib eye 36

Sauces: *maitre d' butter, béarnaise, peppercorn*

with foie gras 7

- SPECIAL -

Grilled onglet, fondant potatoes, confit leeks,
broccolini, pequillo jus 20

Cornish sardines, warm herbed potatoes,
slow roasted tomatoes, pickled fennel 20

Falafel salad, shaved raw vegetables,
sumac yoghurt dressing 16

- SIDE -

Buttered carrots, peas, spring greens 4

Smoked rooster mashed potato 4

Mache and crunchy baby gem salad 4

House cut rosemary fries 4

Grilled English asparagus 5

Spinach, wild garlic butter 5

PLAT DU JOUR

MONDAY

Coq au vin 19

*2014, Chiroubles, Gamay
Domaine de Pontheux, France 9*

TUESDAY

Mussels, Breton cider, crème fraîche,
house cut rosemary fries 17

*2015, Sancerre, Sauvignon blanc,
Domaine Laporte, France 14*

WEDNESDAY

Bavette steak, Maitre d' butter,
house cut rosemary fries 20

*2014, Wairau River, Pinot Noir,
Marlborough, New-Zealand 11*

THURSDAY

Welsh lamb navarin,
smoked mash 19

*2012, Izadi Rioja Reserva, Tempranillo,
Alavesa, Spain 11*

FRIDAY

Red mullet, ratatouille,
lobster butter 21

*2015, Domaine Laroche, Chablis,
Chardonnay, Saint Martin, France 12*

WEEKEND BRUNCH

52

Free Flowing Champagne
& Bloody Mary Station

Saturday 12pm-4pm
Sunday 12.30pm-4.30pm

- SMALL PLATE -

Roasted goat cheese,
pomegranate honey, almonds 6

Chilled wild garlic & potato soup,
truffled crème fraîche 6/10

White crab salad, brown crab meat toast 8
with 5g Sturia caviar 10

Grilled quail, smoked mash, roasted grape jus 8

Beef tartare, truffled egg yolk, artichoke crisps 8

Foie gras torchon, mulled wine syrup, spiced walnuts 8

Lobster thermidor croquettes 9

- STARTER -

Grilled English asparagus, deep fried egg,
brown butter, brioche crumbs 9/16

Citrus cured salmon, celeriac remoulade 12

Grilled gambas, polenta, roast tomato, saffron aioli
12/18/24

Pan fried foie gras, vanilla & onion purée,
pickled salsify, radish 15

Welsh lamb cutlet and kidney, mashed broad beans,
pea shoot & pickled garlic salsa 14

- MAIN COURSE -

Potato and piquillo tortilla, pied bleu mushrooms,
charred leeks, parmesan, truffle oil 16

Rare breed beef burger,
blackened onion, Emmental cheese,
house cut rosemary fries 16
with foie gras 7

Traditional beef tartare made at the tableside,
house cut rosemary fries 21
with 5g Sturia caviar 10

Crispy skinned sea bream, samphire, salsify,
laverbread, chive beurre blanc 21

Confit duck leg, spring pea, apple & mint risotto
truffle jus 21

Suckling pig porchetta, braised white beans, asparagus,
quince aioli 22

Lobster bucatini, mussels, courgettes,
aubergine, bisque 24

Whole Dover sole meunière, baby potatoes,
brown shrimp butter 35

- DESSERT -

Roasted pineapple, milk chocolate ganache 7

Orange cake, kumquat compote, yuzu sorbet 8

Lemon curd, rhubarb, coconut baked alaska 8

Warm peanut and caramel cake, banana cream,
crème fraîche sorbet 8

Raspberry & white chocolate mousse financier 8

Parisian pastry sharing plate 12

Harvey & Brockless English or Bellevaire French cheeses
with membrillo 12

SPARKLING WINE

WINE		175ml
2010	Nyetimber Classic Cuvée, West Sussex, England	16
2010	Nyetimber Classic Cuvée Rosé, West Sussex, England	16

WHITE WINE

GRAPE	WINE	Glass 175ml	Carafe 500ml
2015	Picpoul Picpoul de Pinet, La Cote Flamenco, Coteaux du Languedoc, France	11	32
2015	Viognier Viognier de Pennautier, Languedoc, France	9	26
2013	Chardonnay Pouilly-Fuissé, Domaine Auvigne, Vieilles vignes	19	54
2015	Chardonnay Chablis, Domaine Laroche, Saint Martin, France	12	35
2015	Sauvignon Blanc Sancerre "Le Rochoy", Domaine Laporte, Loire valley, France	14	38
2015	Gewurztraminer Gewurztraminer, Cave de Hunawihl, vin d'Alsace, France	12	35
2015	Pinot Grigio Alpha zeta, Terrapieno	9	26
2015	Sauvignon Blanc Wairau River, Marlborough, New Zealand	11	32

RED WINE

GRAPE	WINE	Glass 175ml	Carafe 500ml
2012	Merlot, Cabernet Franc Château Gachon, Montagne-St-Emilion, France	13	36
2014	Gamay Chiroubles, Domaine de Pontheux, Georges Blanc	9	27
2013	Pinot Noir Gevrey-Chambertin, Domaine Roux, Burgundy, France	26	70
2014	Grenache, Syrah Secret de Famille, Cotes du Rhone, Paul Jaboulet-Aine, France	12	36
2014	Pinot Noir Wairau River, Marlborough, New Zealand	11	32
2012	Tempranillo Izadi Rioja Reserva, Alavesa, Spain	11	32
2014	Merlot, Malbec The Ladybird, Laibach, Stellenbosch, South Africa	11	30
2014	Malbec Terrazas De Los Andes, Mendoza, Argentina	17	50

ROSÉ WINE

GRAPE	WINE	Glass 175ml	Carafe 500ml
2013	Grenache, Syrah Château d'Esclans, Whispering Angel, Côtes de Provence, France	14	35
2013	Grenache, Rolle Château d'Esclans, Rock Angel, Côtes de Provence, France	16	50

CHAMPAGNE

WINE	175ml	750ml
Moët & Chandon Brut Imperial	17	75
Moët & Chandon Brut Rosé Imperial	22	95
Veuve Clicquot Ponsardin	19	80
Laurent-Perrier Brut	19	80
Laurent-Perrier Rosé	28	110
Ruinart Brut, R de Ruinart	20	95
Ruinart Blanc de Blancs	26	110

COCKTAILS

JEKYLL & HYDE • 16
Woodford reserve, Southern Liqueur infused with Nuit d'Été, gum syrup infused with roobois tea, Antica Formula, lime juice, Angustura bitters, egg white

L'ORANGERIE • 16
Dictador Colombian Aged gin, Bulgare tea syrup infused with rosemary and orange peel, Chase Marmelade vodka, Mastiha roots, lime juice, orange bitters

221B • 16
Metaxa 12, crème de fig infused with anichai tea, lime juice, honey and dark chocolate syrup, Bob's liquorice bitters, egg white

PARFAIT COQUIN • 16
Dictador 12, malibu infused with pineapple, star anise and gum syrup, Mozart liqueur, cardamom bitters

PAPA'S COCKTAIL • 16
Johnnie Walker Black label, Metaxa 12, Amer picon, dry vermouth riserva Carlo Alberto, honey syrup, peach bitters, dry peach foam

SECRET GARDEN • 16
Sipsmith gin, acai liqueur, strawberry and rosemary shrub, lime juice, coriander bitters, egg white

FANTASIA • 11
Guava juice, apple juice, rosemary, drop of lemon curd

MANYA • 11
Cranberry juice, grape juice, lemon juice, elderflower syrup, fresh mint, lemonade

SEEDLIP Spice 94 COSMOPOLITAN • 11
Seedlip, cranberry juice, homemade orange blossom syrup, lime juice

BEER

Peroni	7
Samuel Smith Organic Best Ale	7
Cornish Orchards Organic Cider	7
London Pride	7
Budvar	7
Heineken	7
Stella Artois	7

TEA & COFFEE

Coffee pot French press	4
Espresso, latte, cappuccino, Americano	4.50
A selection of teas by Dammann Teas	4.50
Hot chocolate on a stick	4.50
Choice of dark chocolate ≈ OR ≈ hazelnut	

WATER

Decantae still ≈ OR ≈ sparkling	75cl	5
Evian	33cl	4 75cl 6
Badoit	33cl	4 75cl 6
Perrier	33cl	4 75cl 6
Soft drinks & juices	20cl	4.50