

À LA CARTE

5 PM - 10 PM

L'ENTRÉE

CARPACCIO OF HERITAGE TOMATO Burrata, basil, white balsamic, grapefruit pearls	16
HAND DIVED SCOTTISH SCALLOP Cognac sauce, dill oil, rhubarb, carrot ginger puree, tapioca crisp	20
CORN FED CHICKEN AND GOOSE LIVER TERRINE Gooseberry chutney, brioche, chicken skin, mustard	18

PLATS PRINCIPAUX

LEMON AND THYME CORN FED CHICKEN SUPRÊME Morel, asparagus, confit shallot	36
ROAST DORSET LAMB RUMP Aubergine, couscous, beetroot, tapenade, mint sauce	44
SCOTTISH COD LOIN Baby gem and peas, black garlic puree, caviar	32
PEA AND SHALLOT RAVIOLI (VE) Spinach, olives, cherry tomato, pepper emulsion	27
SALAD DE LA VERTE (VE) Broccoli, avocado, kale, granny smith, cucumber, beans, crispy okra, green goddess dressing	18
Salmon @ £12 Chicken @ £8	

LES GRILLADE

280GM ENTRECÔTE Grass fed 28 days dry aged Scottish Rib eye	57
170GM FILET DE BŒUF Grass fed dry aged Scottish Fillet	48
SAUCES £3 Peppercorn sauce Bearnaise sauce Mushroom sauce	
WHOLE SEABASS BUTTERFLIED (perfect for sharing) Lemon caper butter	38

SIGNATURE DISH

THE FRONT ROW BURGER Brioche, gem, pickle, onion, tomato, applewood cheese, French fries	28
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LES GARNITURES

ROASTED NEW POTATOES	7
TENDER STEM BROCOLI	8
CREAMED SPINACH	8
POMMES FRITES (add truffle £2)	7
SIDE SALAD	7

LES DESSERTS

RHUBARB CRÈME BRULEE Honeycomb, Raspberry sorbet	12
TARTE AU CITRON Meringue, crème fraîche ice cream	12
ROSE CHOUX CRAQUELIN Pistachio ganache, lychee sorbet	12

LE FROMAGE

CHEESE SELECTION Brie, Comte, Roquefort, grapes, crackers, fig chutney	16
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(V) SUITABLE FOR VEGETARIANS, (VE) SUITABLE FOR VEGANS

PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 13.5% APPLIES

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST. PLEASE BE AWARE THAT WHILE WE TAKE CARE TO AVOID ALLERGENS, CROSS-CONTAMINATION CAN OCCUR IN OUR KITCHEN, SO NONE OF OUR DISHES ARE GUARANTEED ALLERGEN-FREE.