

cervelle de canut 4.5, anchoïade 4,
tapenade 3, olives 4, almonds 4,
Mediterranean bread & olive oil 4

to start

chilled cucumber and mint soup 5.5
Niçoise salad 8.5/15
globe artichoke, vinaigrette 6.5
Jamón Serrano 11
chicken livers in bacon 5
six langoustines, mayonnaise 22

from the Robata grill

grilled prawns 9/18
native lobster 20/ whole 40
grilled mackerel, fennel salad 12
28 day aged rib eye 21
lamb cutlets 18
Provençal vegetables and goats cheese brochettes 12
Toulouse sausage 11

chips 4.50
grilled vegetables 3.5
tomato salad 3.5

pudding

petit pot au chocolat 5
ice cream/ sorbets 5.5
pavlova to share 18
St Marcellin 8.5

digestifs (50ml)

Cognac, Hine Rare VSOP 7.5
Armagnac, Baron de Sigognac 10ans d'age 7
Distillerie du Houley, Calvados Henry de Querville 5.5
Balvenie Doublewood 12yrs, Speyside 7.5
Laphroaig 10yrs, Islay 7.5
Talisker 10yrs, Skye 7.5
Dalwhinnie 15yrs, Highland 8
Miclo Eau de Vie de Poire William Grande Reserve 6.5
Louis Roque La Vieille Prune 8.5

cigars

Montecristo Petit Edmundo 12
Romeo y Julieta Churchills 16
Hoyo de Monterrey Epicures No.2 14.5
Cohiba Siglo VI Tubos 32.5
Partagas Series P No.2 Tubos 18

12.5% discretionary service charge will be added to your bill.
VAT is included

Cocktail pitchers to share – all 22

- Sangria - Light red wine, Maxime Trijol VS, Grand Marnier, orange, crème de pêche & apples
 Shoreditch Sling – Plymouth gin, Cherry heering, Benedictine, bitters & pineapple juice
 Planters Punch - Santa Teresa rum, Cointreau, pineapple juice, lime & raspberry syrup
 Apple Tree - Somerset Cider Brandy 5yrs, Pamona Apple liqueur, ginger syrup & lemonade

Cocktails – all 8.75

- Elderflower sling- Grey goose La poire, elderflower cordial, grapefruit bitters & pear juice
 Appleberry cooler- Leblon cachaca, fresh raspberries, apple juice & cinnamon
 Aperol spritz- Aperol, prosecco & soda
 English martini- Hendricks, campari, elderflower & cucumber
 Mai tai – Appleton VX, cointreau, lime juice & orgeat

Beer and ale bottles – 3.50

- Peroni, Meantime wheat beer,
 Meantime pale ale.

Juices – 3

- orange, cranberry, apple, pear

Ciders – 4.25

- Cidre Breton, Aspoll's

Eaux de Vie still or sparkling filtered water is served free of charge

Champagne

		125ml	750ml	1500ml
NV	Henriot Brut Souverain	9.50	52.5	105
NV	Henriot Brut Pur Chardonnay, Blanc de Blancs		88	155
NV	Henriot Brut Rosé	13	79	
1998	Henriot Brut Vintage		112	
1996	Henriot Brut "Cuvée des Enchanteleurs"		248	

White

		175ml	375ml	750ml
2009	Vermentino, Les Vignes de L'Eglise, Vin de Pays d'Oc, France	4.5	9.50	19
2009	Verdejo, Finca Remedio, Rueda, Spain	6.25	12.5	25
2009	Sauvignon de Touraine, Domaine Marcadet, Loire Valley, France	6.25	13	26
2009	Viognier, Domaine Gayda, Pays d'Oc, France	6.75	14	28
2009	Macon Uchizy, Gerald et Philibert Talmard, Burgundy, France	7	15	30

Rose

2009	L'Archet Rose, Domaine Gayda, Pays d'Oc, France	6.5	13.5	27
2008	Rose of Virginia, Charles Melton, Barossa Valley, Australia	9.5	18	36

Red

2008	Pinhal da Torre, Nova Safra, Tejo, Portugal	4.5	9.50	19
2008	Merlot Seleccion, Vina Chocolan, Chile	6.25	12.5	25
2008	Beaujolais Villages, Domaine de la Plaigne, France	8	17.5	35
2009	Malbec, Altos las Hormigas, Mendoza, Argentina	6.75	14.5	29
2006	Château Le Pey, Cru Bourgeois, Médoc, Bordeaux, France	9	18.5	37

Sweet

		100ml	750ml
2009	Moscato d'Asti, Lumine, Ca' di' Gal	4.75	35
2006	Monbazillac, L'Ancienne Cure, South West, France	5	38

Fortified

2005	Dows LBV Port	100ml	5.25
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