

Brunch Plates

start the day the European way...

DAILY 10AM-6PM:

VIENNOISERIE BASKET 19
petite croissant, pain au chocolat & pain au raisin with French butter & peach conserve *v, g*

HOMEBAKED GRANOLA 28
with yoghurt, peach conserve & fruit salad *v, g*

PEACHES AND CREAM BREAKFAST
two eggs, spinach & potato tortilla, grilled Portobello with pangrattato, Tuscan beans, confit tomato, toast & peach conserve *g*
with chicken sausage 45
with veal bacon 46
with smoked salmon 46

OMELETTE ARNOLD BENNET 48
with smoked halibut, béchamel, Gruyère & Cheddar *g*

EGGS ROYALE 38
smoked salmon, two poached eggs & Hollandaise on English muffin *g*

EGG FLORENTINE 28
spinach, two poached eggs & Hollandaise on English muffin *v, g*

EGGS EN COCOTTE 28
two eggs baked in cream, spinach & mushroom, with toast *v, g*

SCRAMBLED EGGS & TOAST 14
two free-range eggs, scrambled just underdone, with multigrain toast *v, g*
with grilled Portobello +4 *v*
with veal bacon +12
with smoked salmon +12

GRILLED PEACH FRENCH TOAST 38
with veal bacon, berries & honey *g*

WELSH RAREBIT 28
British ale béchamel*, Cheddar, mustard & Worcestershire on multigrain bread *v, g*
add veal bacon +12

CHICKEN AVOCADO CLUB SANDWICH 38
mustard aioli, crispy chicken skin & tomato in toasted multigrain *g*

ROAST BEEF CROQUE MADAME 52
béchamel, Gruyère & fried egg in pain de mie bread sandwich *g*

PRAWN & SALMON TARTINE 46
'Marie Rose' dressing & hard boiled egg on open-faced ciabatta *g*

RATATOUILLE BRUSCHETTA 28
roasted vegetables, tomato, olive & basil on open-faced ciabatta *ve, g*

Tea Time

a steeped tradition with a twist...

WEEKENDS & HOLIDAYS 3-6PM:

BOOZY TEA TROLLEY FOR TWO 160
your choice of six sweet or savoury treats from our trolley, with any two gin & tonics, cocktails or glasses of Prosecco*

TEA-TOTAL TROLLEY FOR TWO 95
your choice of six sweet or savoury treats from our trolley & a pot of tea to share

Dietary

please inform us if you have any allergies or dietary requirements...

v vegetarian *g* contains gluten
ve vegan *n* contains nuts

* contains alcohol, alcohol-free option available on request

Nibbles

small bites, big flavours...

BREAD BASKET 19
whipped Espelette chilli French butter *v, g*

HERB MARINATED OLIVES 16
in olive oil & lemon zest *ve*

HOUSE ROASTED NUTS 18
spiced with paprika & rosemary *ve, n*

Small Plates

petite pleasures made for sharing, or savouring as a starter...

GRILLED ZUCCHINI SALAD 35
with quinoa, green beans, hazelnuts & honey mustard dressing *ve, n*

ARTICHOKE HEARTS ANTIPASTO SALAD 42
with grilled bell-pepper, zucchini, marinated olives & balsamic dressing *ve*

TRUFFLE MUSHROOM & LENTIL FRICASSÉE 43
forest mushrooms with truffle cream, Puy lentils, poached egg *v*

CACIO E PEPE 48
Roman-style cheese spaghetti with Pecorino, black pepper & orange pangrattato *v, g*

PESTO GENOVESE 38
homemade handkerchief pasta, with basil & pine nut pesto, green beans & potato *v, g, n*

Bigger Plates

larger dishes to enjoy as a main, or select a few to share...

CHICKEN & GRILLED ZUCCHINI LINGUINE 42
tarragon cream pasta with fried chicken chop *g*

HOUSE ROAST CHICKEN LEG 52
with herb & mushroom cream sauce and mustard mash *or* mustard tagliatelle *g*

ORANGE & MINT CHICKEN LEG 48
roast chicken leg with Spanish orange sauce & pomegranate

SOLE À LA CRÈME 78
steamed Lemon Sole fillet with clams, prawns & cream sauce

SALMON A LA PLANCHA 65
grilled salmon fillet with bell-pepper, salsa verde & Lyonnaise potatoes

GRILLED WILD SEABASS FILLET 58
spaghetti, diced squid & lemon sauce *g*
swap to salmon fillet +8

Sides

the perfect pairings to your meal...

FRIES 12
skin-on, sea salt *ve*
with truffle oil +8

LYONNAISE POTATOES 14
sautéed sliced potatoes *ve*

Desserts

the sweetest homemade treats...

DESSERT TROLLEY
ask for our daily selection of European desserts, cakes, & bakes, presented and served from our mobile dessert trolley

Soups

comforting classics in a bowl...

CARROT & CORIANDER 24
roast carrots, coriander pistou & hazelnuts *ve, n*

COCK-A-LEEKIE 28
chicken, barley & vegetable broth *g*

SAFFRON MUSSEL BROTH 35
blue mussels, potato & light cream

SALMON & GOAT'S CHEESE SALAD 54
with strawberries, sweet pea & peach-orange dressing

PRAWNS AL CREMAT 56
with chilli, anchovy, garlic & lemon aioli

SEARED SCALLOPS 68
with puréed & charred sweetcorn, crispy kale

DUCK & PISTACHIO TERRINE 48
duck breast & liver pâté with cherry sauce & melba toast *g, n*

ROAST BEEF 'CARPACCIO' SALAD 55
grass-fed rib-eye seared rare, asparagus, Parmesan, rocket & mustard vinaigrette

STEAK 'TARTARE' 59
Black Angus seared rare, chopped with shallots, capers & gherkins, served with lemon aioli & melba toast *g*

TUSCAN BEAN & VEGETABLE RAGOUT 36
with lemon rice & toasted almonds *v, n*

PULLED LAMB AMATRICIANA 59
slow-cooked lamb shoulder, rigatoni pasta, red chilli, tomato & Parmesan *g*

LANCASHIRE LAMB HOTPOT 65
braised lamb & vegetables lamb chop, Lyonnaise potatoes *g*

BEEF STEW ESTOFADO 68
Spanish-style braised Black Angus short rib & cheek, carrots & tomato, with mash potato

PEACHES AND CREAM STEAK FRITES 136
grilled Black Angus sirloin 250g, seaweed salt, onion pan jus, béarnaise sauce & skin-on fries *g*

MASH POTATO 16
with butter & cream *v*
with truffle oil +8

DAILY GREENS 15
sautéed with garlic *ve*

KNICKERBOCKER GLORY 28
sundae with vanilla bean ice cream, peach & thyme sorbet, peach jelly, raspberry coulis, crème Chantilly & toasted almonds *v, n*

Set Menu

TWO COURSE 78

SPRING VEGETABLES PASTA
zucchini, broccoli & sweet pea with spaghetti, basil pesto, lemon & hazelnut

FISH & CHIPS
soda-battered halibut, skin-on fries, mushy peas & tartar sauce *g*

Add On

POMEGRANATE ICED TEA 15
with fresh mint

Weekend Specials

SATURDAYS:

STEAK AU POIVRE 165
grass-fed rib-eye 250g, peppercorn cream sauce, with potato gratin *g*

SUNDAYS:

BRITISH ROAST
Yorkshire pudding, roast potatoes, glazed carrots, sautéed greens & rosemary gravy *g*
with grass-fed roast beef rib-eye 95
with roast leg of lamb 78
with roast chicken leg 68

Signature Feasts

for 3-4 guests to share...

WHOLE ROAST WILD SEA BASS 115
with lemon & herbs
with Pernod* flambé +24

LINGUINE ALLA SCOGLIO 168
fresh seafood pasta with tomato & chilli *g*

ROAST CHICKEN POTENTINA 86
half-chicken spicy south Italian stew

CÔTE DE BŒUF 388
grass-fed prime beef rib with mushroom cream sauce & your choice of any side
with truffle oil +8

ARROZ CALDOSO 235
Spanish brothy rice with seafood, pimentón & chicken sausage
from 6pm

MUSHROOM & SPINACH 15
sautéed with garlic *ve*
with truffle oil +8

LEMON RICE 14
basmati & extra virgin olive oil *ve*

HOMEMADE ICE CREAM 10
vanilla or dark Belgian chocolate *v*

HOMEMADE SORBET 10
peach & thyme or lemon & basil *ve*