

# ALL DAY

## APERITIF

Collet £11 by the glass, Picante de la Casa £10.5

## OYSTERS & SHELLFISH

Rock (1/2 dozen)	16.5	Razor clams, red chilli, Amalfi lemon	12
Fine de Claire (1/2 dozen)	19.5	Mussels, chilli & garlic	14

## STARTERS

Taleggio & prosciutto croquettes	5	Burrata, pink radicchio, dried figs (v)	9
Soupe du jour (vg)	6	Baked camembert (v)	11
Veal & pork meatballs	7	Steak tartare, dijonnaise	12
Chicken livers, pancetta	8	Crab & avocado, rye	12
Baked aubergine, datterini, oregano (vg)	8		

## SALADS

Endive, walnut, pear, blue cheese (v)	12	Tuna nicoise	15
Goat's cheese, beetroot, rocket (v)	12	Chicken Caesar salad	15

## TO SHARE

28oz Seabass papillote ~ 33  
*With courgette and pink pepper*

26.5oz Cote de boeuf ~ 52  
*With 2 sides and a choice of: Cafe de Paris butter, bearnaise, peppercorn or roquefort sauces*

## MAINS

Croque monsieur, chips	11
Risotto, turnip top, provolone (v)	12
Baked romanesco, lentils, harissa (vg)	13
Cheeseburger, chips	15
Poulet basque, red onion, chorizo, bell pepper	16
Veal ossobucco, white polenta, bay leaves	16
Lamb rump, puntarelle, romero pepper	17
Sea bass, artichoke, taggiasche olives	17
Linguine, clams, mussels, prawns	18

## FROM THE GRILL

12oz Bavette	16
9oz Sirloin	21
10oz Rib eye	23

*All steaks served with frites and a choice of:  
Cafe de Paris butter, bearnaise, peppercorn or roquefort sauces.  
Our Steaks are provided by our local butcher: Macken Brothers*

## SIDES

all at 4.75

Chips ~ Mash ~ Creamy spinach  
House Salad ~ Smoked heritage cauliflower  
Green beans, confit shallots  
Broccoli, chilli & garlic

(v) Vegetarian (vg) Vegan

*Please advise your server if you have any allergies or require information on ingredients used in our dishes.  
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill*