

## TOSTART...

*We suggest 2 plates per person  
The dishes will be served as they are ready from the kitchen*

Provence-style vegetable caponata Caponata de légumes de Provence	£9
Octopus, chickpeas and fennel Poulpe, pois chiches et fenouil	£14
Stone bass carpaccio and pine nuts Carpaccio de maigre et pignons de pin	£12
Buffalo mozzarella, confit oyster mushroom and radicchio Mozzarella di bufala, pleurotes confites et radicchio	£12
Raw and cooked baby artichokes, delicate broth Artichauts cuits et crus, d`autres en fin bouillon	£10
Rivea salad wrapped in socca Salade Rivea	£9
Sautéed gamberoni, squid and cuttlefish Gamberoni sautés, calamars et seiches	£12
Marinated line-caught sea bream, citrus Dorade rose marinée aux agrumes	£12
Soft-boiled eggs, bell peppers, olives and capers CEufs pochés, poivrons, olives et câpres	£10
Breasola, matured Parmesan, rocket and aged balsamic vinegar Bresaola, parmesan, roquette et aceto balsamico invecchiato	£12
Vitello tonnato	£10
Aubergines alla parmigiana	£12
Seasonal vegetables cooked in a cocotte Cocotte de légumes de saison	£10
Green asparagus and ricotta ravioli Ravioli d'asperges vertes et ricotta	£12
Langoustine and Amalfi lemon risotto Risotto aux langoustines, citron d'Amalfi	£14
Potato, sage, and Parmesan gnocchi Gnocchi pomme de terre, sauge et Parmesan	£14

## LITTLE BITES

Crispy socca £5 Socca croustillante	
Roasted panisse with condiment £9 (tapenade, pesto, aubergine caviar) Panisse dorée & condiments	
Tigelle, pesto and rocket £7 Tigelle, pistou et riquette	
Tigelle, Parma ham £7 Tigelle au jambon de Parme	

## MAIN COURSES

Steamed cod, white asparagus, maltaise sauce Cabillaud à la vapeur, asperges blanches, réduction d'une maltaise	£28
Seared John Dory, early vegetables Saint-pierre doré, primeurs de saison	£29
Roasted free-range chicken, macaroni au gratin Volaille fermière rôtie, gratin de macaroni	£26
Tender braised veal cheeks, celeriac and black truffle Joues de veau fondantes, céleri et truffe noire	£28

## CHEF'S SUGGESTION

**served for two**

Scottish aged beef prime ribs, oven-baked potatoes and rosemary Entrecôte mûrée d'Ecosse, pommes de terre au four et romarin	£68
Pan-seared Dover sole, capers, lemon and crouton Sole poêlée, câpres, citron et croûtons	£70

## SIDES

Seasonal vegetables £5 Légumes de saison	
Oven-baked potatoes and rosemary £5 Pommes de terre au four et romarin	
White asparagus, maltaise sauce £9 Asperges blanches, réduction d'une maltaise	
Macaroni au gratin £5 Gratin de macaroni	

## CHEESE & DESSERTS

British cheese selection Sélection de fromages britanniques	£7
Chef's suggestion La suggestion du chef	£7
Exotic fruit contemporary vacherin Vacherin contemporain aux fruits exotiques	£7
Chocolate tart Tarte au chocolat	£7
Cookpot of apple and rhubarb, almond ice cream Cookpot de pomme et rhubarbe, glace amande	£7
Citrus composition, Aperol granité Coupe agrumes, granité Aperol	£7
Tiramisù	£7
Homemade ice cream and sorbet Glaces et sorbets maison	£6

Please ask your waiter for information on food allergens or any special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill.