

S T A R T E R S

Heritage beetroot with goats cheese (v) £8 English asparagus, Hollandaise sauce (v) £12
Asparagus & radish salad (v) £9 Steak tartare £12 /£24
Lobster bisque £10 Chilli crab, radish & pickled cucumber £14
Scotch smoked salmon £12 Foie gras terrine, Sauternes jelly £16

E S C A R G O T S

6 x Snails £12 Flambe with Ricard £2 12 x Snails £21
L'Escargot was the first restaurant in the UK to serve snails and famously used to farm them in the basement! Our garlic and parsley sauce is legendary.

M A I N S

Wild mushroom pappardelle (v) £17
Pea, broad bean & wild garlic risotto (v) £18
Confit of duck with pak choi, chilli & ginger £18
Roast Stonebass with wild garlic £24
Bouillabaisse with rouille & croutes £26
Chargrilled lamb cutlets, courgettes, mint & pomegranate £29
Grilled lobster, garlic butter 1/2 £20 Whole £40
Scotch Ribeye, frites and béarnaise £29
Scotch Châteaubriand (for 2) frites and béarnaise £59

V E G E T A B L E S

Minted peas £5 Pomme Dauphinoise £6
Purple sprouting broccoli with chilli & garlic £5 Pomme Frites £4
Spinach £6 Triple cooked chips £5
Leaf salad £5 Jersey Royal new potatoes £5

D E S S E R T S

Dark chocolate mousse with amaretti *£8 Selection of ice creams & sorbets £6
Tarte au citron £8 Tarte fine aux pommes *£8
Grand Marnier soufflé £14 (20 minutes) Crème brûlée £8
Cheese from Maitre Androuet £12 Pineapple financier, coconut ice cream *£8

B A R S N A C K S

Cocktail sausages £5
Mushroom arancini £5
Croque Monsieur £7
Croque Madame £8
Plaice goujons & frites £16

P R E T H E A T R E M E N U

Available 12 Noon -7 pm
2 Courses £17.50 3 Courses £21.50

Smoked Salmon
Heritage beetroot with goats cheese (v)
Asparagus & radish salad (v)
*
Confit of duck, pak choi, chilli & ginger
Plaice goujons & frites
Wild mushroom pappardelle (v)
*
Crème brûlée
Tarte au citron
Selection of ice cream & sorbet

S P E C I A L S

C O C K T A I L S

L'amour £10
Sipsmith gin, cranberry juice, licor 43, crème a la fraise
"Ooh La La" £10
Tanqueray gin, Sipsmith sloe gin, lemon, egg white
Blackberry Bronte £10
Bronte (Unique Yorkshire Liqueur), Noilly Prat, Licor 43
Slow Negroni £10
Campari, Sipsmith sloe gin, sweet vermouth
Espresso Martini £10
Vodka, Kahlua, strong coffee
Old Fashioned £10
Bourbon whiskey, sugar, Angostura bitter
Passion fruit Caipirinha £10
Cachaca, soft brown sugar, fresh lime wedges
"Kan`s Rum Sour" £10
White rum, banana liqueur, egg white



W H I T E W I N E

		175ml Gls	Btl
146 Chardonnay Domaine Domneuve	2015	£7	£29
140 Muscadet de Sèvret Maine	2015		£30
148 Côtes du Rhône Blanc, Beauchène	2014		£35
163 Picpoul de Pinet, Gerard Bertrand	2015	£9	£36
193 Macon Uchizy, Talmard	2015		£45
194 Pinot Blanc, Dopff Au Moulin, Alsace	2015		£47
160 Bourgogne Chardonnay, René Monnier	2012		£48
161 Pouilly-Fumé, Gilles Chollet	2014		£49
142 Sancerre, Hubert Brochard	2016	£12	£50
135 Chablis, 'Classique' Pascal Bouchard	2015	£13	£51
131 Riesling, Grand Cru, Alsace, Julien Schaal	2015		£59
116 Chablis, 1er Cru, Domaine de la Motte Vau-Ligneau	2014		£60
191 Saint-Vèran, Les Ombrelles	2014		£62
132 Pouilly-Fuissé, Les Vieux Murs	2014		£67
107 Ladoix, Pierre André	2011		£68
108 Givry 1er Cru, Servoisine	2015	£20	£78
156 Châteauneuf-du-Pape Blanc, La Solitude	2014		£80
136 Pernand Vergelesses Blanc, Jaffelin	2013		£82
144 Pouilly-Fumé, Haute Densite, Tracy	2011		£96
154 Meursault, Jaffelin	2015		£105
115 Pouigny Montrachet, René Monnier	2014		£115
110 Chassagne Montrachet, 1er Cru, Marc Morey	2013		£125

R E D W I N E

		175ml Gls	Btl
343 Chevalier D' Argent, Merlot-Cabernet, Bordeaux	2014		£28
317 Corbieres, Ch., Gaubert Cavaye	2014	£7	£29
330 Pinot Noir, Domaine Domneuve	2014	£7.5	£30
269 Château Bel Air, Bordeaux	2015		£35
323 Côtes du Rhône, Beauchène	2014	£11	£39
274 Château Tuilerie du Puy, Bordeaux	2013		£46
252 Vacqueyras, Beaumiral, Cave Gigondas	2014		£47
318 Fleurie, Château de Fleurie	2015	£12	£48
314 Brouilly, Château de la Pierre	2014		£49
326 Gigondas, Reference	2013		£55
322 Moulin-a-Vent, Nicholas Barbet	2013		£58
372 Les Allées de Cantermerle	2009		£69
268 Châteauneuf-du-Pape, Homage	2012		£85
253 Brio de Cantenac Brown, Margaux	2012	£20	£88
259 Reserve Leoville Barton, Saint Julien	2011		£92
271 Beaune 1er Cru, 'Surles Greves-Clos St Anne, Jaffelin	2011		£94
376 Chassagne-Montrachet Rouge, Fontaine-Gagnard	2014		£99
291 Château De Valois, Pomerol	2011		£105
329 Château Ormes De Pez, Saint-Estèphe	2010		£110
388 Château du Domaine de L'Eglise	2010		£115
383 Château Lynch Bages, Echo	2010		£115
358 Château Cantenac Brown, Grand Cru Classe, Margaux	2007		£200
267 Gevrey Chambertin 1er Cru Fontenys, Pierre Naigeon	2011		£220
303 Château Talbot, Grand Cru Classé, Saint Julien	1989		£310
300 Château Ducru-Beaucaillou, Grand Cru, Saint Julien	2010		£580

D E S S E R T W I N E S & P O R T S

	100ml Gls	375ml Btl
Muscat de Beaumes de Venise 2007	£7.5	£26
Chateau De Juge, Cadillac, Bordeaux 2011	£8.5	£30
Sauternes, Castelnau De Suduiraut 2008	£12	£45
Château du Mayne, Cérons 2007	£10	£60(750ml)
Sandeman 20 Tawny	£13	

A P E R I T I F S

Dubonnet	(50ml)	£7.50
Lillet		£7.50
Noilly Prat		£7.50
Pernod		£7.50
Manzanilla	(100ml)	£8
Tio Pepe		£8
BEERS	(275ml)	
Kronenbourg 5%		£5
Vedett 5.2%	(330ml)	£5.5
Leffe Blond 6.6%		£6
Leffe Brune, Dark Ale 6.5%		£6
Kaliber 0%		£4

C H A M P A G N E

"Laurent-Perrier Collection"	Gls 125ml	Btl GL
Laurent-Perrier Brut N.V	£15	£65
Laurent-Perrier Ultra Brut N.V		£95
Laurent-Perrier Millésimé 2006		£120
Laurent-Perrier Grand Siècle N.V		£280
Laurent-Perrier Brut N.V MAGNUM		£150
Laurent-Perrier Rosé N.V	£17	£95
Laurent-Perrier Cuvée Alexandra 2004		£360
Pol Roger N.V		£90
Pol Roger Cuvée W.Churchill 2004		£210
Krug Grand Cuvée N.V		£220
Dom Perignon 2006		£350

R O S E W I N E S

	175ml	Btl
201 Les Quatre Tours, Provance 2015	£9	£35
203 Bandol, Domaine Lafran Veyrolles 2015		£60

B R A N D I E S & E A U D E V I E

Poire Williams	£8
Mirabelle	£8
Fine Calvados	£10
Janneau Grand Armagnac	£14
Hine Antique Fine Cognac	£25
Remy Martin XO	£35