

S T A R T E R S

Heritage beetroot with goats cheese (v) £8 Green asparagus, Hollandaise sauce (v) £12
Asparagus & radish salad (v) £9 Steak tartare £14 /£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 & summer truffle risotto (v) £20
Confit of duck with pak choi, chilli & ginger £18
Roast Stonebass, samphire, brown shrimps & capers £25
Bouillabaisse with rouille & croûtes £26
Chargrilled lamb cutlets, courgettes, mint & pomegranate £30
Grilled lobster, garlic butter 1/2 £20 Whole £40
Scotch Ribeye, frites and béarnaise £31
Scotch Châteaubriand (for 2) frites and béarnaise £59

V E G E T A B L E S

Minted peas £5 Pomme Dauphinoise £6
Tenderstem broccoli with chilli & garlic £5 Pomme Frites £4
Spinach £6 Triple cooked chips £5
Leaf salad £5 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 (25 minutes) Crème brûlée £8
Cheese from Maitre Androuët £12

B A R S N A C K S

Cocktail sausages £5
Mushroom arancini £5
Croque Monsieur £7
Croque Madame £8
Fish 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
Fish 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

"Cucumbertini" £10
Hendrick's, cucumber juice, St germain, peach liqueur, lime juice
"Ooh La La" £10
Tanqueray gin, Sipsmith sloe gin, lemon, egg white
Viva la Violette £10
Lillet blanc, rosé wine, crème de violette
Green Beast £10
Absinthe, lime juice, gomme syrup
Aperol Spritz £10
Aperol, prosecco, club soda
"Kan`s Rum Sour £10
White rum, banana liqueur, egg white
Passion fruit Caipirinha £10
Cachaca, soft brown sugar, fresh lime wedges
Espresso Martini £10
Vodka, Kahlua, strong coffee



W H I T E W I N E

175ml Gls Btl

162 Sauvignon Blanc, Terres de Fumeés, Dom. Lurton 2016	£7	£26
180 Viognier, La Borie, Vin de Pays d'Oc 2015	£8	£28
140 Muscadet, Domaine des Noelles 2015	£9	£30
164 Chardonnay, Jaffelin 2016		£32
163 Picpoul de Pinet, Domaine Savary de Beauregard 2016	£10	£32
148 Côtes du Rhône Blanc, Beauchène 2016		£35
193 Macon Uchizy, Talmard 2016		£45
131 Riesling, Dopff Au Moulin 2016	£11	£46
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
191 Saint-Véran, Les Ombrelles 2014		£62
132 Pouilly-Fuissé, Les Vieux Murs 2014		£67
108 Givry 1er Cru, Servoisine 2015		£78
136 Pernand Vergelesses Blanc, Jaffelin 2013		£82
114 St Aubin 1er Cru Chamois, Marc Morey 2014	£20	£89
144 Pouilly-Fumé, Haute Densite, Tracy 2011		£96
115 Pouligny Montrachet, René Monnier 2014		£115
110 Chassagne Montrachet, 1er Cru, Marc Morey 2013		£125

A P E R I T I F S

	(50ml)
Dubonnet	£7.50
Lillet	£7.50
Noilly Prat	£7.50
Pernod	£7.50
	(100ml)
Manzanilla	£8
Tio Pepe	£8
	(330ml)
BEERS	
Bavaria 0%	£4
Peroni 5.1%	£4
San Miguel	£5
Corona 4.5%	£5.5
Leffe Blond 6.6%	£6
Leffe Brune, Dark Ale 6.5%	£6

R E D W I N E

175ml Gls Btl

342 Château Timberlay, Merlot-Cabernet, Bordeaux 2011	£7	£26
330 Pinot Noir, Domaine Domneuve 2014	£8	£28
317 Corbieres, Ch., Gaubert Cavaye 2014	£10	£30
323 Côtes du Rhône, Beauchène 2014	£11	£39
376 Malbec, K-or, Clos Troteligotte, Cahors 2016	£12	£43
252 Vacqueyras, Beaumiral, Cave Gigondas 2014		£47
314 Brouilly, Château de la Pierre 2014	£13	£49
331 Bourgogne Pinot Noir, René Monnier 2014		£50
326 Gigondas, Reference 2013		£55
322 Moulin-a-Vent, Nicholas Barbet 2013		£58
372 Les Allées de Cantermerle 2009	£17	£69
259 Reserve Leoville Barton, Saint Julien 2011		£92
271 Beaune 1er Cru, 'Surles Greves-Clos St Anne, Jaffelin 2011		£94
291 Château De Valois, Pomerol 2011		£105
329 Château Ormes De Pez, Saint-Estèphe 2010	£24	£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
300 Château Ducru-Beaucaillou, Grand Cru, Saint Julien 2010		£580

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 Demi Sec N.V		£79
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
Krug Grand Cuvée N.V		£220
Dom Perignon 2006		£350

R O S E W I N E S

175ml Btl

200 Chemin De Provence 2015	£7	£30
203 Bandol, Domaine Lafran Veyrolles 2015	£9	£40
201 Château Lestrille Clairet Bordeaux 2015		£45

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
Château du Mayne, Cérons 2007	£10	£60(750ml)
Warres 1983	£25	

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

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