

		Dinner			Starters	
White Wine			125ml	450ml	Orecchiette, Artichoke Barigoule, Trout Roe & Seaweed	
M.Chapoutier, Marius Languedoc, France	Pays d'Oc Vermentino	2017	5	17	Niçoise Salad	
Langlois-Château Loire Valley, France	Saumur Chenin Blanc	2017	5.5	19.5	Cured Grey Mullet Carpaccio, Riviera Negroni & Citrus	
Langlois-Château Loire Valley, France	Sancerre Sauvignon Blanc	2017	7.5	27	Warm Asparagus, Whipped Bottarga & Preserved Lemon	
Domaine du Colombier Burgundy, France	Chablis Chardonnay	2016	9	32.5	Tripes Bastiaises & Gnocchi	
Rosé Wine					Main Courses	
			125ml	450ml	Black Truffle Risotto	
Les Duclaux Côtes de Provence	Sainte-Victoire Mourvèdre, Syrah	2017	6	21	Fish of the Day	
Domaine Poli Corsica, France	IGP Ile de Beauté Sciaccarellu	2017	6.5	22	Roasted Hake, Salsify, Pickled Mushrooms & Smoked Haddock Cream	
Red Wine					Grilled Pork Chop, Peas, Broad Beans, Gem & Wild Garlic	
La Fare les Oliviers Provence, France	IGP Méditerranée Grenache, Carignan	2016	5	17	Grilled Lamb Rump, Baked Aubergine & Mentonaise Sauce	
Anne de Joyeuse Languedoc, France	Pays d'Oc Malbec	2017	5.5	19.5	Sides	
Domaine Chanson Burgundy, France	Bourgogne Rouge Pinot Noir	2016	7.5	27	4.5 Each	
Château Peyrabon Bordeaux, France	Haut-Médoc Cabernet, Merlot	2005	10	36	Roasted New Potatoes; Panisses; Ratatouille; Green Vegetables; Mixed Salad	
Monday to Friday Dinner					Desserts	
			125ml	450ml	Goat & Ewe Cheese Selection	
					Lemon Meringue Tart, Hibiscus & Lavender Granita	
					Creamy Rice Pudding & Confit Grapefruit	
					Pink Rhubarb, Yogurt Jelly & Almond Crumble	
					Chocolate & Lemon Thyme Tart, Pear Sorbet	
					2 Courses 34.5	
					3 Courses 38.5	
					If you have an allergy or food intolerance, please inform your waiter.	
					A discretionary 13,5% Service Charge will be added to your bill.	
					Prices include VAT.	