

					Dinner	
White Wines by the Glass					Starters	
			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	Gnocchi, Fresh Peas, Nettles & Aged Goat Cheese	
Rosé Wines by the Glass					Main Courses	
			125ml	450ml	Green Asparagus & Summer 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, Pickled Mussels, Samphires & Tomato Salad	
Red Wines by the Glass					Sides	
			125ml	450ml	4.5 Each	
La Fare les Oliviers Provence, France	IGP Méditerranée Grenache, Carignan	2016	5	17	Roasted New Potatoes; Panisses; Ratatouille; Green Vegetables; Mixed Salad	
Anne de Joyeuse Languedoc, France	Pays d'Oc Malbec	2017	5.5	19.5	Desserts	
Domaine Chanson Burgundy, France	Bourgogne Rouge Pinot Noir	2016	7.5	27	Goat & Ewe Cheese Selection	
Château Peyrabon Bordeaux, France	Haut-Médoc Cabernet, Merlot	2005	10	36	Lemon Meringue Tart, Basil & Lime	
Monday to Friday Dinner					Creamy Tonka Bean Rice Pudding & Strawberries	
Dinner					Pink Rhubarb, Yogurt Jelly & Almond Crumble	
Dinner					Chocolate & Lemon Thyme Tart, Pear Sorbet	
Dinner					2 Courses 34.5	
Dinner					3 Courses 38.5	
Dinner					If you have an allergy or food intolerance, please inform your waiter.	
Dinner					A discretionary 13,5% Service Charge will be added to your bill.	
Dinner					Prices include VAT.	
Dinner					All menu items are subject to change according to seasonality and availability	