

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