



Starters

Served with bread & butter

Scallops

Cauliflower purée | Green peas
Soy-miso vinaigrette
Snowpea cress

16

Beef carpaccio

Beef tenderloin | Pesto
Pine nuts | Grana Padano
Pickled red onion

14.5

Smoked eel

Brioche | Granny Smith apple
Chervil

16

Tomato tartare

Burrata | Shallot | Chives
Crostoni | Basil oil

14.5

Cauliflower nuggets

Gochujang sauce | Cauliflower
purée

14

Caesar salad

Little gem lettuce | Croutons
Grana Padano | Anchovy
Caesar dressing

14.5

Tom Kha Kai

Chicken breast | Ginger | Red
chili Galanga | Lemongrass

8.5

Cauliflower soup

Roasted radish | Ras el hanout
Crayfish

8.5

Seasonal soup

Soup of the season

8

Pomodori soup

Basil | Herb oil

8

Salads

Served with bread & butter

Fish Trio

Eel | Mackerel | Salmon | Lime-horseradish sauce

19.5

Carpaccio

Truffle aioli | Grana Padano | Pine nuts | Red onion

18

Feta

Olives | Sun-dried tomato | Salsa verde

18

Any allergies or dietary requirements? Please let us know!

Est.



1925

Surprise Menu

3-courses

42.5

4-courses

49.5

5-courses

57.5

Main Courses

Served with fries & mayonnaise

Beef duo

Braised beef | Flat iron steak
Mustard jus

27.5

Grilled tuna

Teriyaki sauce | Roasted sesame

26.5

Sea bass

Salsa verde | Lime
Horseradish | Crème fraîche

26.5

Tournedos

Béarnaise sauce | Tarragon

34.5

Quiche

Roasted vegetables | Feta
Salsa verde

22.5

Corn-fed chicken roulade

Pistachio | Parma ham
Cranberry | Madeira jus

26.5

Pointed cabbage tempura

Five spices | Crème fraîche
Gochujang | Pickled red onion

22.5

Pork schnitzel

Pepper sauce | Lemon

22.5

Black Angus burger

Brioche | Truffle aioli
Cheddar | Red onion

19.5

Korean chicken thigh

Peanut sauce | Prawn crackers
Cucumber | Atjar

22.5

Sides

Mixed salad

5

Extra fries

4

Loaded fries

Truffle aioli | Grana Padano | Spring onion

8

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