

- SMALL PLATE -

Lincolnshire Double Barrel gougeres, romesco 5

Roasted goat's cheese,  
pomegranate honey, almonds 6

Butternut squash veloute, lardons  
espelette oil 6/10

White crab salad, brown crab meat toasts 7  
*with 5g Sturia caviar 10*

Pork and pistachio terrine, pear relish 7

Lobster thermidor croquettes 8

Beef tartare, truffled egg yolk, artichoke crips 8

Foie gras torchon, mulled wine syrup, spiced walnuts 8

- STARTER -

Bibb lettuce salad, golden beetroot,  
roquefort, walnut and pear 8/15

Citrus cured salmon, celeriac remoulade 11

Sautéed snails, chorizo, sweet potato puree,  
ollo rosso jus 12

Pan seared foie gras, rainbow chard 14

Seared Scottish scallops, lardons, pea tortellini,  
apple sabayon 15

- GRILL -

250g Longhorn beef sirloin, fries 28

200g Belted Galloway beef fillet, fries 30  
*Façon rossini 6*  
*Façon rossini with black truffle 16*

800g Dexter Tomahawk for two, fries 66

Sauces: périgeux, béarnaise, peppercorn

- SPECIAL -

Herb fed free range coq au vin,  
Alsace lardons, new potatoes 20

Crispy skinned mullet, saffron,  
pernod and green pea fregola 20

Grilled butternut, courgette, piquillo, green bean,  
baby spinach and roasted tomato salad 16

- SIDE -

Buttered peas, sugar snaps, broccolini 4

Smoked Rooster mashed potato 4

Braised cavolo nero, crumble chestnut 4

Market mache and crunchy baby gem salad 4

Rosemary salted fries 4

- MAIN COURSE -

Pumpkin raviolis, sautéed seasonal wild mushrooms,  
sage butter 16

Rare breed beef burger,  
duck confit, truffle mayonnaise, fries 16

Crispy skinny sea bream, samphire, fricassé of salsify,  
chive beurre blanc 21

Roasted baby chicken, truffled spaetzle, morel cream 21

Slow braised Welsh lamb shoulder,  
buttered carrots and cavolo nero, pea shoot pesto 22

Lobster and mussels gratin,  
crusted with brioche and emmental cheese 24

Coast Dover sole Meunière on the bone,  
butter young potatoes with brown shrimps 33

- DESSERT -

Apple and frangipane tart, crème fraiche sorbet,  
port wine syrup 7

Cointreau and chocolate soufflé,  
blood orange sorbet 8

Passion fruit and Sauternes creme brulée,  
mango sorbet 7

Yoghurt blanc mange, raspberries 7

Café gourmand 7

Parisian pastries from our trolley 6

English or French cheeses with membrillo 11

PLAT DU JOUR

*including one side of your choice*

MONDAY

Chicken blanquette, lardons,  
mushrooms, pearl onions 19

*2015, Viognier de Pennautier,  
Languedoc, France 9*

TUESDAY

Mussels, breton cider,  
crème fraîche 17

*2015, Sancerre, Sauvignon blanc,  
Domaine Laporte, France 12.50*

WEDNESDAY

Traditional steak tartare 21  
*with 5g Sturia caviar 10*

*2013, Gevrey-Chambertin,  
Pinot Noir, Domaine Roux, France 22*

THURSDAY

The Balcon foie gras cottage pie 20  
*with black truffle 10*

*2012, Chateau Gachon, Merlot,  
Montagne Saint Emilion, France 12*

FRIDAY

Mediterranean bouillabaisse,  
braised fennel, rouille 21

*2015, Domaine Laroche, Chablis,  
Chardonnay, Saint Martin, France 12*

WEEKEND BRUNCH

49

Free Flowing Champagne  
& Bloody Mary Station

Saturday 12pm-4pm  
Sunday 12.30pm-4.30pm

## SPARKLING WINE

|      | WINE  | 175ml |
|------|---|-------|
| 2010 | Nyetimber Classic Cuvée, West Sussex, England | 14    |
| 2010 | Balfour Rosé, England                         | 14    |

## WHITE WINE

|      | GRAPE               | WINE   | Glass<br>175ml | Carafe<br>500ml |
|------|---------------------|--|----------------|-----------------|
| 2015 | Picpoul             | Picpoul de Pinet, La Cote Flamenco, Coteaux du Languedoc, France | 9              | 24              |
| 2015 | Viognier            | Viognier de Pennautier, Languedoc, France                        | 9              | 24              |
| 2015 | Chardonnay          | Chablis, Domaine Laroche, Saint Martin, France                   | 12             | 35              |
| 2015 | Sauvignon Blanc     | Sancerre "Le Rochoy", Domaine Laporte, Loire valley, France      | 12.50          | 36              |
| 2013 | Semillon, Sauvignon | Clarendelle, Clarence Dillon Wines, Bordeaux, France             | 12             | 35              |
| 2014 | Viognier            | Secret de Famille, Cotes du Rhone, Paul Jaboulet-Aine, France    | 12             | 35              |
| 2015 | Chenin Blanc        | The Ladybird, Laibach, Stellenbosch, South africa                | 8              | 22              |
| 2015 | Gewurztramiber      | Gewurztraminer, Cave de Hunawihir, vin d'Alsace, France          | 12             | 39              |
| 2015 | Pinot Grigio        | Alpha zeta, Terrapieno   | 9              | 26              |
| 2015 | Sauvignon Blanc     | Wairau River, Marlborough, New Zealand                           | 11             | 32              |
| 2014 | Chardonnay          | Terrazas De Los Andes, Mendoza, Argentina                        | 14             | 40              |

## RED WINE

|      | GRAPE                  | WINE  | Glass<br>175ml | Carafe<br>500ml |
|------|------------------------|---|----------------|-----------------|
| 2012 | Merlot, Cabernet Franc | Château Gachon, Montagne-St-Emilion, France                   | 12             | 35              |
| 2014 | Gamay                  | Chiroubles, Domaine de Pontheux, Georges Blanc                | 9              | 24              |
| 2013 | Pinot Noir             | Gevrey-Chambertin, Domaine Roux, Burgundy, France             | 22             | 65              |
| 2014 | Grenache, Syrah        | Secret de Famille, Cotes du Rhone, Paul Jaboulet-Aine, France | 12             | 35              |
| 2014 | Pinot Noir             | Wairau River, Marlborough, New Zealand                        | 11             | 32              |
| 2012 | Tempranillo            | Izadi Rioja Reserva, Alavesa, Spain                           | 10.50          | 30              |
| 2014 | Merlot, Malbec         | The Ladybird, Laibach, Stellenbosch, South Africa             | 11             | 30              |
| 2014 | Malbec                 | Terrazas De Los Andes, Mendoza, Argentina                     | 14             | 40              |
| 2012 | Sangiovese             | Chianti Riserva, DOCG Cantine Guidi, Tuscany, Italy           | 12             | 39              |
| 2013 | Carmenere              | Escudo Rojo, Baron Philipp de Rothschild, Chile               | 9              | 24              |

## ROSÉ WINE

|      | GRAPE           | WINE   | Glass<br>175ml | Carafe<br>500ml |
|------|-----------------|--|----------------|-----------------|
| 2014 | Grenache, Syrah | Minuit Rosé, Vendanges nocturnes, Côtes de Provence, France    | 9              | 25              |
| 2013 | Grenache, Syrah | Château d'Esclans, Whispering Angel, Côtes de Provence, France | 12             | 30              |
| 2013 | Grenache, Rolle | Château d'Esclans, Côtes de Provence, France                   | 15             | 45              |

## CHAMPAGNE

| WINE                              | 175ml | 750ml |
|-----------------------------------|-------|-------|
| Moët & Chandon Brut Imperial      | 16    | 70    |
| Moët & Chandon Brut Rosé Imperial | 18    | 90    |
| Veuve Clicquot Ponsardin          | 17    | 75    |
| Laurent-Perrier Brut              | 17    | 75    |
| Laurent-Perrier Rosé              | 24    | 105   |
| Ruinart Brut, R de Ruinart        | 18    | 90    |
| Ruinart Blanc de Blancs           | 25    | 105   |
| Ruinart Rosé                      | 22    | 105   |

## COCKTAILS

### BEAU A VOIR •16

Belvedere vodka, violet tea infused vanilla cream, lime juice, orgeat syrup, vanilla bitters, egg white

### BEAUTE DES FEMMES •16

Metaxa 12 Stars, Mount Gay Eclipse rum, coffee bean and orange peel infused Chase rhubarb liqueur, lime juice, honey, Green Chartreuse, liquorice bitters

### COCO NO.3 •16

Jasmin infused No.3 Gin, English breakfast infused raspberry shrub, Passoa passion liqueur, lime juice, lavender bitters, egg white

### LA PAUSA •16

Centenario Plata Tequilla, Vida Mezcal, Cynar liqueur, Darjeeling tea syrup, lemon juice, grapefruit juice, Angostura bitters, Fever-Tree tonic water

### MARDI NOIR •16

Cinnamon infused Dramblueie, Yellow Chartreuse, Laphroaig 10 year old, lemon juice, Monin cinnamon syrup, pear nectar, cardamom bitters

### MYSTERIOUS LADY•16

Rose and raspberry jam infused Babicka vodka, dark chocolate infused Grand Marnier, rooibos infused caramel syrup, dry Fino Sherry, goji berry liqueur, lime juice, cherry bitters, hazelnut cream

### THYMELESS •16

Thyme, ginger and maraschino cherry infused Diplomatico rum, lime juice, Cointreau, honey, green Noilly Prat, Chambord liqueur, egg white

### FANTASIA •11

Guava juice, apple juice, rosemary, drop of lemon curd

## BEER

|                                |   |
|--------------------------------|---|
| Peroni                         | 7 |
| Samuel Smith Organic Best Ale  | 7 |
| Cornish Orchards Organic Cider | 7 |
| London Pride                   | 7 |
| Budvar                         | 7 |
| Heineken                       | 7 |

## TEA & COFFEE

|  |      |
|--|------|
| Coffee pot French press                  | 4    |
| Espresso, latte, cappuccino, Americano   | 4.50 |
| A selection of teas by Dammann Teas      | 4.50 |
| Hot chocolate on a stick                 | 4.50 |
| Choice of dark chocolate ≈ OR ≈ hazelnut |      |

## WATER

|                                 |      |          |
|---------------------------------|------|----------|
| Decantae still ≈ OR ≈ sparkling | 75cl | 5        |
| Evian                           | 33cl | 4 75cl 6 |
| Badoit                          | 33cl | 4 75cl 6 |
| Perrier                         | 33cl | 4 75cl 6 |
| Soft drinks & juices            | 75cl | 4.50     |