

WINTER 2026

Salt cod croquettes	Baguette – <i>brown sage butter</i>	Oeuf mayonnaise	Add Périgord black truffle
7 ea	12	6 ea	15

RAW		
SICILIAN CRUDO	OYSTERS	TUNA TARTARE
Market fish	<i>Market Oysters – Served natural</i>	Shallots, chilli
salted capers, lemon	Cabernet sauvignon mignonette	chives
olive oil	half doz 42	26
36		

ENTRÉES

Maiale tonnato, fried sage, lemon.....	26	Triple cheese soufflé	27
Duck liver parfait, chutney, cornichon.....	28	Baked oysters, buttered leeks, beurre noisette, pickles	25
Seafood cocktail, octopus, mussels, spiced Marie Rose	28	Grilled tiger prawns, 'nduja chilli butter, parsley	46

SALADS

Chopped green salad, kale, Parmesan, grated egg	25
Endive, pear, Roquefort, walnuts, chardonnay dressing	26
Niçoise, yellowfin tuna, salt-baked beets, celeriac, egg, anchovy.....	32
New York salad, prosciutto, spring peas, beans, chervil.....	25
Simple green salad, French vinaigrette	16

VEGETABLES

Escalivada, roasted capsicum, aubergine, anchovy	24
Cauliflower ‘au gratin’, Gruyère, Dijon, thyme, breadcrumbs	25
Roasted brussels sprouts, broccoli verde, parsley, lemon.....	24
Fried carrot, mascarpone, capers, chilli, garlic	22

QUICK LUNCH

MINUTE STEAK 120g <i>scotch, pommes frites, entrecôte sauce</i>
28

PASTA

Squid ink linguine, sautéed calamari, pancetta, lemon, chives	King crab pappardelle ricce, brandy bisque crème fraîche, chilli, Italian parsley	Tomato vodka sauce rigatoni stracciatella, Parmesan
38	49	38

LARGE		
Crumbed lamb cutlets almond yoghurt, fried sage	300g WAGYU SIRLOIN Sauce au poivre	Market fish sauce normande
52	92	46
Roast duck, frites sauce a l’Orange	600g RIB ON THE BONE Fried rosemary, lemon for two	Citrus cured salmon French beans, lemon beurre blanc
46	130	46
		Organic chicken piccata lemon, sage, fried capers
		45

POTATOES

Parmesan beignets, pimentón	16	Pommes purée, olive oil, chives.....	14
Confit potato squares, saffron aioli	16	Pommes frites	12