

À LA CARTE

Each dish is prepared à la minute and served when ready

Signature Plat de Terrasse

Whitcomb's Fish Pie £24

Introducing a comforting édition limitée for the winter season. A blend of white fish, salmon and king prawn in warm vadouvan spices and an indulgent gratin of désirée potato, Parmesan and Scotch bonnet labneh crème

Petites Assiettes

Tartare de thon £18

Tuna tartare, confit egg yolk and Oscietra caviar

Carpaccio de poisson £22

Yellowtail, Côte d'Azur lemon, olive oil and black sea salt

Crevettes à l'huile de piment £16

Seared king prawns with garlic, chilli and olive oil. Served in a hot skillet

Calamars frits £14

Lightly fried baby squid seasoned with chilli sea salt

Carpaccio de bœuf £16

Beef fillet, black truffle and lemon zest

Escargots £16

Baked snails, white wine, garlic and n'duja lemon butter. Served with warm artisan French baguette

Fromage au four £14

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard. Served in a skillet with warm artisan French baguette

Tarte au fromage £12

Crisp pastry with thyme, garlic, caramelised onion and Gorgonzola foam

Burrata miel £12

Burrata with Seville orange, coriander seeds and mānuka honey

Salade de haricots et Parmesan £12

French bean salad, fresh basil, aged balsamic and Parmesan

Salade de lentilles et brie £10

Warm lentil salad, Brie de Meaux, sweet apple and basil mustard vinaigrette

Pâtes Maison

House selection of finest pasta and risotto

Rigatoni au homard £28

Seared lobster with rigatoni and Scotch bonnet labneh crème

Gnocchi Gorgonzola £14

Gnocchi with Gorgonzola dolce crème and wilted spinach

Agnolotti au fromage et beurre £14

Agnolotti with cheese béchamel and crispy sage butter

Risotto au poussin £14

Baby chicken and spinach with creamy arborio rice

Risotto aux truffes et champignons £18

Wild mushroom risotto with aged Parmesan and black truffle

Plats de Signature

Sea bass à la marinière £32

Pan-seared sea bass with white wine, parsley, shallots and lemon

Filet de sole £45

Pan-fried Dover sole with citrus garlic butter

Lobster Thermidor £36

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet

Turbot au piment £42

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

Poussin au citron £24

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

Agneau aux herbes £30

Herb-crust French trim lamb cutlets

Boeuf au poivre £42

Grilled rib-eye steak with truffle peppercorn sauce

Filet mignon £34

Seared beef filet mignon with chanterelle and aged Parmesan crème

Accompagnements

Frites £5

Layered potato chips with rosemary and sea salt

Haricots verts £6

Warm French beans with garlic and mint butter

Chou frisé £6

Steamed kale with chilli salt and lemon

Champignons au beurre £6

Pan-seared chestnut mushrooms with garlic and thyme butter. Served in a hot skillet

Warm artisan French baguette £5

with salted butter