

oui madame

Aperol Spritz 9 - Cava Reserve 11 - Negroni 13 - Espresso Martini 13 - NO-Groni 0% 8

Snacks

Tomato & Fennel Focaccia – Whipped Basil Butter ^(V)	6
Savoury Choux – Cheese Puffs, Comté Cream Filling, Wakame ^(V)	7
Cured Mackerel – Celeriac Remoulade, Lovage Emulsion, Micro Parsley	8
Galbi Lettuce Taco – Baby Gem, Radicchio, Frisée, Pickled Carrot, Kimchi Dressing (GF)	7

Small Plates

Burnt Carrot – Carrot Purée, Pickled Shallots, Savoury Oats, Herbs (GF) (VG)	8
Croquettes – Chef Special ask waiter (Chicken, Beef, Duck, Cod, Pork)	10
Grilled Scallops – Confit Scallop Roe Cauliflower Puree, Choizo Crumb, (GF)	16
Beef Tartare – Gochujang, Pear, Egg Yolk, Sesame Oil, Pine Nuts, Sushi Rice (GF)	15
Pressed Pork Shoulder Skewer – Gochujang Glaze, Sesame, Red Pepper Cheese Sauce (GF)	12
Tomato Concasse, Tofu Ricotta, Black Garlic Emulsion, Frisee, Crispy Garlic (GF) (VG)	9

Large Plates

Grilled Aubergine, Chickpea Purée, Shiitake Pumpkin Seed Duxelles and Maple Squash Sauce (VG) (GF)	18
Braised Pigs Cheek – Polenta, Swiss Chard, Sweet Corn, Jus	22
Seafood Orzotto – Octopus, Mussels, Clams, Smoked Yoghurt, Herbs	24
Rack of Lamb – Herb Marinade, Natural Jus (half rack)	35

Sides

Écrasé Potato – Gremolata, Umami Mayo (GF) (VG)	8
Courgette Salad – Aubergine Dressing, Tahini, Radish, Pine Nuts (GF) (VG)	7
Bitter Leaf Salad – Yuzo Dressing, Radish (GF) (VG)	8

Sweets

Chocolate Crémeux – Strawberry, Chocolate Tuile, Raspberry Sorbet (V)	14
Braised Plum Baked Alaskan - Pink Peppercorn, Vegan Vanilla Ice Cream, Vegan Meriange	12

Sweets

Delice de Bourgogne, 30 Month Aged Comté, Bleu de Basque <i>served with fig and onion chutney chutney & crostini</i>	16
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*A discretionary 12.5% service charge is added to your bill and goes directly to the staff.
(GF) – Gluten Free (V) – Vegetarian (VG) – Vegan*