

TOSTART...

*We suggest 2 plates per person
The dishes will be served as they are ready from the kitchen*

Provence-style vegetable caponata Caponata de légumes de Provence	£8
Octopus and confit potato salad Salade de poulpe et rattes confites	£9
Stone bass carpaccio and pine nuts Carpaccio de maigre et pignons de pin	£12
Buffalo mozzarella, puntarella and anchovy sauce Mozzarella di bufala, puntarelle, sauce aux anchois	£8
Fried farm egg, truffle and toast Œuf de ferme cuit au plat, truffe et pain grillé	£9
Rivea salad wrapped in socca Salade Rivea	£8
Sautéed gamberoni, squid and cuttlefish Gamberoni sautés, calamars et seiches	£12
Marinated line-caught sea bream, citrus Dorade rose marinée aux agrumes	£9
Delicate pumpkin velouté, ricotta and chestnut ravioli Velouté de potiron, ravioli de ricotta et châtaignes	£8
Cold cut selection Sélection de charcuterie	£14
Vitello tonnato Vitello tonnato	£9
Seasonal vegetables cooked in a cocotte Cocotte de légumes de saison	£8
Elbow pasta, truffle, ham and Pecorino cheese Coquillettes, truffe, jambon et Pecorino	£9
Potato, sage and Parmesan gnocchi Gnocchi pomme de terre, sauge et Parmesan	£9
Cookpot of lightly gratinated root vegetables Cookpot de légumes racines légèrement gratinés	£9

LITTLE BITES

Crispy socca £5 Socca croustillante
Roasted panisse £5 Panisse dorée
Tigelle, pesto and rocket £7 Tigelle, pistou et riquette
Tigelle, Parma ham £9 Tigelle au jambon de Parme

MAIN COURSES

Seared grouper, baby Swiss chard and pumpkin, saffron broth £29 Mérrou doré, blettes et potiron, bouillon safrané
Baked stone bass, fennel and citrus £27 Maigre cuit au four, fenouil et agrumes
Scottish hand-dived sea scallops, cauliflower and romanesco £28 Saint-Jacques de plongée, chou-fleur et romanesco
Roasted free-range chicken, macaroni au gratin £25 Volaille fermière rôtie, gratin de macaroni
Beef tagliata, polenta and wild mushrooms £29 Tagliata de bœuf, polenta et champignons sauvages

CHEF'S SUGGESTION

served for two

Duckling, Riviera citrus, quince and artichoke £62 Canette aux agrumes de la Riviera, coing et artichaut
White truffle risotto £23 / £46 Risotto à la truffe blanche

SIDES

Daily vegetables £5 Légumes du moment
Fennel and citrus £5 Fenouil et agrumes
Swiss chard £5 Blettes
Macaroni au gratin £5 Gratin de macaroni

CHEESE & DESSERTS

British cheese selection £7 Sélection de fromages britanniques
Chef's suggestion £7 La suggestion du chef
Chestnut and Amarena cherry contemporary vacherin £7 Vacherin contemporain châtaigne/cerise amarena
Chocolate tart £7 Tarte au chocolat
Cookpot of pear and bergamot, truffle ice cream £9 Cookpot poire/bergamote, glace à la truffe
Our favourite cheesecake, citrus marmalade and yoghurt sorbet £7 Notre gâteau préféré au fromage blanc, marmelade d'agrumes, sorbet yaourt
Tiramisu £7
Homemade ice cream and sorbet £6 Glaces et sorbets maison

Please ask your waiter for information on food allergens or any special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill.