

# À la carte

## STARTERS

### CARAMELISED TOPINAMBUR SOUP | £12

gruyere crisp, sage oil, pear

### DOUBLE BAKED COMTE SOUFFLÉ | £14

truffle ice cream, apple salad

### WILD MUSHROOM ROULADE (ve) | £14

spinach, rice paper, parsley emulsion

### CORNISH CRAB CAKE | £16

provençale crevette gris, bisque

### SMOKED OCTOPUS | £16

potato fondue, chorizo dust, charcoal sponge

### RABBIT TERRINE | £14

pistachio, kiwi chutney, pickled mushroom, saffron aioli

### CHICKEN LIVERS | £14

brioche, red currant gel, grilled figs, chicken skin

## SALADS

### SQUASH AND PECAN | £16

beetroot, pomegranate, poached pear, chicory, roquefort

### GREEN GODDESS | £16

broccoli, kale, cucumber, avocado, beans, granny smith, herbs, crispy okra

## MAIN COURSES

### HONEY GLAZED DUCK | £35

leg croquette, confit endive, kumquat gel

### HERB CRUMBED CHICKEN | £30

truffle mousse, confit potato, eryngii

### VEAL BORDELAISE | £38

celeriac puree, baby veg, onion dust

### RIBEYE STEAK | £40

fondant potato, mushroom ketchup, café de paris butter

### MONKFISH | £32

fennel puree, clam ratatouille, hassleback potato

### LEMON VERBENA BASS | £30

saffron beurre blanc, chard, kumquat & quince chutney, violet cracker

### TRUFFLED CELERiac MILLE FEUILLE | £26

wild mushrooms, baby vegetables

### SPICED LENTIL RAGOUT | £24

artichoke, pearl couscous, olive sphere

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (DF) DAIRY FREE

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ST MARTINS LANE  
LONDON

## **SIDES**

ROSEMARY AND BALSAMIC FRIES | £6

SWEET POTATO FRIES | £6

SQUASH AND PECAN SALAD | £6

GREEN BEANS WITH CONFIT SHALLOT | £6

CONFIT POTATO | £6

SOURDOUGH | £6

HOMEMADE BRIOCHE WITH ONION BUTTER | £6

## **DESSERTS**

CARAMELISED PINEAPPLE | £12

malibu sphere, pistachio doughnut, stem ginger ice cream, coconut foam

SMOKED CHOCOLATE AND PINK PEPPERCORN FONDANT | £12

cherry yoghurt ice cream, toffee sauce, almond tuille

TAHITENSIS VANILLA CRÈME BRULLE | £12

honeycomb ice cream, persimmon

APPLE AND BASIL MOUSSE | £12

sable, blackberry sorbet

CHEESE PLATTER | £16

brie, comte, Roquefort, fig relish, crackers, grape

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (DF) DAIRY FREE

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ST MARTINS LANE  
LONDON