

# A la carte menu

## Starters

Grilled asparagus, poached egg, Hollandaise sauce, herb crumble (V)	8.5
Yellow fin tuna tartare, beetroot, parsley, garlic purée	9.5
Grilled octopus, artichoke purée, orange	6
Charred chicory, walnuts, orange segments, Nicoise olives (VG)	6.5
Beef carpaccio, rocket, Parmesan, balsamic vinegar	8.5

## Mains

Poached salmon, lemongrass, brown shrimps sauce, bok choy	17
Tiger prawn skewers, chili, frisée, lime	15
Roasted aubergine, spicy tomato sauce, garlic croutons (VG)	12
Cauliflower risotto, truffle oil, Parmesan, nuts (V)	14

## Meats

Secreto Iberico, piquillo peppers, broad beans	20
Rib-eye steak, French fries	20
Grilled rump of lamb, potato champ, salsa verde	18

## Set menu

Two courses 15/Three courses 20  
Add a glass of wine (175ml) 5

## Starters

Pea and mint soup, crème fraîche (V)  
Burrata, watercress velouté, anchovies

## Mains

Chargrilled mackerel, roast pepper salad  
Chicken "Valdostana" with pepperonata

## Desserts

Crème brûlée  
Bay leaf panna cotta, orange, dates, honey sauce

## Vegetables / all 3.5

Peas and sugar snaps  
Swiss chard  
French fries  
Mixed leaf salad

## Desserts

Tropical fruit, berry cream	6
Yoghurt and berries baked Alaska	7
Bay leaf panna cotta, orange, date, honey sauce	6
Chocolate, pear, millefeuilles (VG) (GF)	7
Selection of cheeses	9
Include a glass of LBV Port with the cheeses	15
Selection of ice creams	6

## White

175ml glass / 75cl bottle

Sauvignon Blanc, Las Condes, Valle Central, 2017	5.6/24
Organic Pinot Grigio, Novapalma, Friuli, Italy, 2017	7.25/32
Viognier Pays d'Oc, La Borie, France, 2015	8/32
Riesling, Reichsrat Von Buhl, Trocken (dry), 2016	8/33
Chablis 'Classique', Pascal Bouchard, France, 2015	10.5/45
Sancerre, Domaine Hubert Brochard, France, 2016	11/46

## Red

Malbec, La Chamiza, Mendoza, 2016	7.5/33
Cabernet Sauvignon, Las Condes, Chile, 2017	5.6/24
Côtes-du-Rhone, Château de l'Estagnol, Suze-la-Rousse	7.5/31
Merlot, Groote Post, South Africa, 2015	8/34
Château de de Terrefort Quancard, Bordeaux Supérieur, 2014	9/39
Pinot Noir, Maison Jaffelin, 2016	7.5/32

**Don't forget to ask for our full wine list**

## Lunch 12:00PM-2:30PM

Our restaurant is now closed for dinner.

We have extended our wine bar food choices where we will be serving dinner from 5.00PM-9.15PM

Do come and try it, we are located on the lower ground floor.

V=Vegetarian, VG=Vegan, GF=Gluten free