

Le Charcoal Grill

Suffolk pork chop BBQ style 10oz	£16.90
Wagyu sirloin beef 200g/£34.90 - 300g/£49.90	
Argentinian rib-eye steak 7oz	£19.90
Dry-aged beef Tournedos Rossini	£29.90
Truffle sauce	
Whole Sea Bream, fennel, lemon oil	£22.90
Black Angus USDA beef sirloin 10oz	£23.90
Black Angus beef burger 6oz, brioche bun	£16.90
Add: matured cheddar £1.00, bacon £1.50	
32 day dry-aged Beef Tomahawk approx 1kg	£69.90

All grill dishes are garnished with a green salad. Please choose any accompaniments from our Side Dishes & Sauce section to tailor your grill experience.

Les Desserts




Blueberry and yogurt ice cream	
Coconut crumble, meringue, red fruit coulis (v)	£5.90
Apple and yuzu granite	
Hazelnut nougatine, raspberries (df,v,gf)	£5.90
Pink Praline Lyonnaise tart	
Pistachio custard cream, "cheveux d'ange" sugar (v)	£7.90
Le Mont Blanc	
Chestnut cream, vanilla ice cream, crispy & soft meringue (v,gf)	£8.90
Apple tart tatin	
Vanilla ice cream, Salted caramel (v)	£9.90
Hot chocolate fondant	
Lemongrass syrup, strawberry sorbet (v)	£9.90
Homemade ice cream and sorbet	
(Please ask your waiter for the seasonal specials)	£2.50 per scoop

Les Classiques

Pissaladière	£5.90
Baked onion tart with anchovies	
Yellowfin Tuna Tartare	£9.90
Avocado, Japanese dressing and wasabi mayonnaise (gf)	
Beef Bourguignon	£8.90
Buttered pomme purée, Lardons, carrots, mushrooms, red wine sauce	
Scallops and chorizo with satay	£12.90
Squid ink risotto, lobster bisque emulsion (gf)	
Homemade foie gras terrine	£13.90
Ginger bread, apple and berry chutney and country bread (df)	
Glazed black cod fillet	£16.90
Honey and soy sauce, pea purée, fried kale	
Duck rillettes, spiced red onion	£5.90
Gherkins and country bread	
Cured beef carpaccio	£6.90
Dijon mustard cream, parsley (gf)	
Truffle salsa Spinosi Tagliatelle	£8.90
Shaved truffle, micro coriander (v)	
Whole oak smoked mackerel	£7.90
Pickled radish, lime, rocket lettuce	
French Moulard Duck Magret	£12.90
Red wine and port poached pear, Ponzu sauce	
Homemade ricotta and spinach tortellini	£9.90
Blue cheese cream, roasted walnuts, aged Parmesan (v)	
Rainbow trout poached in miso	£11.90
Samphire, Pak Choi, sorrel (gf,df)	
Grilled corn-fed chicken supreme	£9.90
Kumquat, rice purée, black curry cream (gf)	

French cuisine by Executive Chef Walter Ishizuka

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Snacks

Basket of home baked bread, Isigny AOP butter	£1.90
Green Sicilian marinated olives	£2.90
Olive oil & Di Modena balsamic, rosemary bread	£2.90
Brasserie Joël Aioli, charcoal grilled baguette	£4.90

Les Soupes

Traditional French onion soup	
Gruyère cheese and brioche croûtons gratinéed (v)	£7.90
Asparagus velouté & almond oil	
Fresh basil, roasted flake almond (v,gf)	£7.90

Les Spéciales

Goat cheese cream and truffle oil honey	£5.90
Marinated beetroot, coloured crackers, toasted pine nuts (v)	
Mariniere clams, black tagliolini	£9.90
Crispy fried leeks and coriander	
Avocado, yuzu, ginger and Basque chilli purée	£5.90
Parmesan crumble and crisps, reduced balsamic, paprika oil (v)	
Warm green asparagus in balsamic vinegar	£5.90
Toasted pine nut, aged parmesan (v)	
Fried Truffle parmesan polenta gnocchi	£6.90
Watercress purée (v)	

The Chef's Special

12 hour slow cooked milk-fed lamb shoulder	£44.90
Rosemary and ras el hanout spice jus	

Late Breakfast 12pm-2pm

Smashed avocado on toast, paprika oil, pomegranate	£8.90
Two poached eggs on brioche toast:	
Florentine, spinach & hollandaise	£10.90
Benedict, smoked cooked ham & hollandaise	£12.90
Royale, smoked Scottish salmon & hollandaise	£14.90
Creamy scrambled eggs & mesclun salad	£10.90
Classic French omelette with four Legbar eggs	£12.90
Add: ham, cheese, mushrooms, avocado, potatoes, spinach £1.00 each	
Scottish smoked salmon, cured bacon £2.50 each	
French toast & red berries, maple syrup or with bacon	£11.90
Homemade Waffles	£7.90
Citrus infused chocolate sauce, Chantilly (v)	

Side Dishes & Sauces

Green beans, roast baby potatoes, braised carrots, French fries, green leaves, garlic spinach, pomme purée, broccoli
£3.50

Truffle oil Mac&Cheese, Gratin Dauphinois, truffle oil fries
£4.50

Sauces: Peppercorn, red wine, Béarnaise, Hollandaise
£2.00
Truffle, Blue cheese
£3.50

Les Fromages

2 pieces £5.90
4 pieces £8.90
5 pieces £11.90

Served with fruit bread and fig chutney