

La Carte



SNACK TO SHARE

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| ASSORTMENT OF CURED MEATS | 19 |
| MALDON OYSTER ON ICE | 5/ PIECE |
| LANGOUSTINE TARTARE, crisps, espelette pepper | 16 |
| MUSHROOM TARTELETTE, crème fraiche, chives | 15 |

STARTER

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| CARLINGFORD OYSTER, spinach, saffron, Oscietra Caviar | 17 |
| BEEF RAVIOLO, forest mushroom, potato | 21 |
| HAMACHI TARTARE, lemon, cucumber, pickled fennel | 24 |
| PAN FRIED DUCK LIVER, apple, duck jus, brioche crumble | 30 |
| BEETROOT SALAD, goat's cheese, balsamic | 17 |
| NATIVE LOBSTER, pumpkin, orange | 25 |
| YUKON GOLD POTATOES, confit leek, truffle vinaigrette (vegetarian) | 15 |

MAIN

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| SKREI COD, mussels, citrus, mussel sauce | 37 |
| LEMON SOLE, forest mushrooms, onion | 43 |
| NATIVE LOBSTER, spelt, parmesan (signature Les 110 de Taillevent London) | 52 |
| BEEF TENDERLOIN, swede, puntarella, beef sauce | 50 |
| WELSH LAMB SADDLE, carrot, mustard, lamb jus | 37 |
| CREEDY CARVER DUCK, baby chicory, orange, pine nuts | 37 |
| QUAIL, raisins, black salsify, Sauternes sauce | 42 |
| CARROT CONFIT, mustard, pickles (vegetarian) | 22 |
| HEN OF THE WOOD, mushroom puree, balsamic (vegetarian) | 29 |

CHEESE

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| SELECTION OF FRENCH AND BRITISH CHEESES (3/PIECES or 5/PIECES) | 15/22 |
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SIDE

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| BROCCOLI or CELERIAC ROYALE or CONFIT POTATOES | 10 |
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DESSERT

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| BLOOD ORANGE, vanilla, blood orange sorbet | 18 |
| COX APPLE TERRINE, cinnamon, Granny smith sorbet | 14 |
| HOT 70% CHOCOLATE MOUSSE (signature Les 110 de Taillevent) | 15 |
| PEAR TARTE TATIN, crème fraiche, for 2 (signature Les 110 de Taillevent) | 36 |
| YORKSHIRE RHUBARB, lemongrass | 14 |
| MILLE-FEUILLE, dark chocolate, hazelnut | 15 |

Some dishes may contain allergies. If you have an allergy, please inform a member of the team prior to ordering.

A 12.5 % discretionary service charge will be added to your bill. All prices are inclusive of VAT