



LOUIE  
GROUP SHARING MENU A

£75 PER PERSON



RAW BAR

Carlingford Oysters (supp £5 pp)  
Seabass Carpaccio, Apple, Lime, Baeri Caviar  
Chilled Prawns, Louie Cocktail Sauce

SMALL PLATES

Crispy Calamari, Cajun Spice, Lobster Mayonnaise  
Green Bean Salad, Paris Mushrooms, Hazelnuts, Mustard Dressing (V)\*  
Stracciatella, Heirloom Tomatoes, Lovage Dressing, Basil Seeds (V)\*

LARGE PLATES

Roasted Sea Bream, Herb Crushed Potatoes, Sauce Vierge  
Roasted Corn Fed Chicken, Artichokes, Pine Nuts & Tarragon Salsa

SIDES

Steamed Broccoli  
Herb Crushed Potatoes

DESSERT

Southern Pecan Pie, Cream, Spiced Pecan  
Chouquettes, Bourbon Custard, Red Berry Sauce

\*Item can be ordered Vegan

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE CENTER OF  
THE TABLE TO BE PASSED AROUND AND SHARED OR SERVED BY  
YOUR WAITER AT YOUR CONVENIENCE



LOUIE  
GROUP SHARING MENU B

£95 PER PERSON



RAW BAR

Selection of Carlingford & La Boudeuse Oysters (Supp £5 pp)  
Sesame Crusted Tuna, Horseradish, Citrus & Soy  
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil

SMALL PLATES

Baby Lettuce Hearts, Cashew Dressing, Vegan Cheese, Croutons (Vg)  
Crispy Calamari, Cajun Spice, Lobster Mayonnaise  
Foie Gras Terrine, Fig Jam, Country Toast  
Green Bean Salad, Paris Mushrooms, Hazelnuts, Mustard Dressing (V)\*  
Stracciatella, Heirloom Tomatoes, Lovage Dressing, Basil Seeds (V)\*

LARGE PLATES

Roasted Filet of Halibut, Summer Vegetables, Lobster Velouté  
Roasted Corn Fed Chicken, Artichokes, Pine Nuts & Tarragon Salsa  
Black Truffle Rigatoni, Parmesan Emulsion (V)

SIDES

Steamed Broccoli  
Herb Crushed Potatoes

DESSERTS

Pavlova, Seasonal Fruits, Cream  
Chouquettes, Bourbon Custard, Red Berry Sauce

\*Item can be ordered Vegan

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OF THE TABLE TO BE PASSED AROUND AND SHARED OR SERVED  
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LOUIE  
GROUP SHARING MENU C

£125 PER PERSON



RAW BAR

Selection of Gillardeau, Maldon, Carlingford & La Boudeuse (Supp £5 pp)  
Sesame Crusted Tuna, Horseradish, Citrus & Soy  
Sea Bass Carpaccio, Apple, Lime, Baeri Caviar  
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil  
Hand Dived Scallops, Summer Radishes, Grapefruit & Mint Dressing

SMALL PLATES

Purple Artichoke Carpaccio, Lemon Oil, Kalamata Olives, Baby Basil (Vg)  
Crispy Calamari, Cajun Spice, Lobster Mayonnaise  
Foie Gras Terrine, Fig Jam, Country Toast  
Knife Cut Steak Tartare, Baguette Crostini  
Green Bean Salad, Paris Mushrooms, Hazelnuts, Mustard Dressing (V)\*  
Chilled Lobster Salad, Baby Gem, Avocado, Pink Grapefruit, Citrus

LARGE PLATES

Whole Grilled Dover Sole (On The Bone)  
Black Truffle Rigatoni, Parmesan Emulsion (V)  
New York Strip Steak, Spiced Herb Dressing, Red Wine Jus  
or  
Cote de Boeuf, Peppercorn Sauce & Bearnaise Sauce (Supp £10 pp)

SIDES

Steamed Broccoli, French Fries

DESSERTS

Tarte Tatin Traditionnelle, Vanilla Ice Cream  
Chouquettes, Bourbon Custard, Red Berry Sauce

\*Item can be ordered Vegan

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LOUIE  
GROUP SHARING  
VEGETARIAN MENU

(minimum 5 guests)

£65 PER PERSON



SMALL PLATES

Baby Lettuce Hearts, Cashew Dressing, Croutons, Vegan Cheese (Vg)  
Purple Artichoke Carpaccio, Lemon Olive Oil, Olives, Baby Basil (Vg)  
Green Bean Salad, Paris Mushrooms, Hazelnuts, Mustard Dressing (V)\*  
Stracciatella, Heirloom Tomatoes, Lovage Dressing, Basil Seeds (V)\*

LARGE PLATES

Ratatouille, Spiced Creole Sauce, Shoestring Potatoes (Vg)  
Rigatoni, Artichoke, Lovage & Pine Nuts (V)\*

SIDES

Steamed Broccoli  
Green Salad

DESSERTS

Chocolate Fondant, Pistachio Ice Cream  
Chouquettes, Bourbon Custard, Red Berry Sauce

\*Item can be ordered Vegan

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