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## SET LUNCH MENU (MON TO SAT, 6 COVERS MAX)

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### STARTERS

Sardines Spaghetti, Pinenuts & Raisins

Green Asparagus, Wild Garlic, House Ricotta & Lemon

Riesling "Cave De Ribeauville" 2019 Alsace, France £14/125ml.

### MAINS

Confit Duck Salad, Blood Orange, Pickled Beetroot & Labneh

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Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile £15/125ml.

Crispy Risotto, Mushroom Ragu', Egg Yolk & Tarragon

Champagne Lanson Le Black Réserve, Reims, France £17/125ml

## DESSERTS

Rhubarb Donut & Lemon Curd

Gruyère Alpage Cheese & Biscuits

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily £15/100ml.

£30 for two courses £35 for three courses

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## SAMPLE LUNCH MENU

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### SNACKS

Sourdough & Butter

£5.00

Crab & Seaweed Tartlets

£7.00

Crispy Spiky Artichoke & Three-Cornered Leek Aioli

£11

## STARTERS

Salted Beef Cheek & Tongue, Braised Daikon & Oxtail Vinaigrette

£21.00

Cured Yellowtail, White Asparagus & Cedro Lemon

£22.00

## PASTA

Red Prawn Spaghetti & Puntarelle

£26.00

Strozzapreti Morels, Wild Garlic & Egg Yolk

£32.00

## MAINS

Glazed Duck Breast, Cime di Rapa & Red Meat Radish

£40.00

Chargrilled Whole Seabass & Puntarelle Alla Romana

£39.00

## VEGETABLES

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake

£11.00

Purple Sprouting Broccoli, Piquillo Peppers Purée & Olive Tapenade

£14.00

Crispy Belle De Fontenay

£11.00

## DESSERTS

Pain Perdu, Tonka Bean Ice Cream

£14.00

Poached Pear & Yoghurt Ice Cream

£13.00

Amalfi Lemon Tart & Crème Fraîche Ice Cream

£13.00

Selection of 3 Cheeses

£13.50

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## SAMPLE DINNER MENU

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### SNACKS

Sourdough & Butter

£5.00

Crab & Seaweed Tartlets

£7.00

Crispy Spiky Artichoke & Three-Cornered Leek Aioli

£11.00

Cuttlefish, Lardo, Pickled Fennel & Bottarga

£3.50 each

## STARTERS

Cured Yellowtail, White Asparagus & Cedro Lemon

£22.00

Caramelized Scallops, King Oyster Mushrooms, Pumpkin & Whey Butter

£32.00

Salted Beef Cheek & Tongue, Braised Daikon & Oxtail Vinaigrette

£22.00

Green Asparagus, Wild Garlic, House Ricotta & Lemon

£23.00

## PASTA

Red Prawn Spaghetti & Puntarelle

£26.00

Strozzapreti Morels, Wild Garlic & Egg Yolk

£32.00

Mussels and Scallop Ravioli, Razor Clams & Sea Vegetables

£26.00

Duck Cannelloni, Mushrooms Ragu & Wild Garlic

£24.00

## MAINS

Iberico Pork Pluma, Wild Garlic, Asparagus & Cucumber

£39.00

Glazed Duck Breast, Cime di Rapa & Red Meat Radish

£40.00

Grilled Dover Sole, Seaweed Butter & Kale

£46.00

Chargrilled Whole Seabass & Puntarelle Alla Romana

£39.00

## VEGETABLES

Roast King Oyster Mushrooms, Cauliflower & Red Wine Jus

£21.00

Chargrilled Delica Pumpkin, Hazelnut Dukkah & Whey Butter

£16.00

Purple Sprouting Broccoli, Piquillo Peppers Purée & Olive Tapenade

£14.00

Hispy Cabbage, Kohlrabi, Miso & Furikake

£11.00

Crispy Belle De Fontenay

£11.00

## DESSERTS

Pain Perdu, Tonka Bean Ice Cream

£14.00

Poached Pear & Yoghurt Ice Cream

£13.00

Amalfi Lemon Tart, Crème Fraîche Ice Cream

£13.00

Champagne Lanson Le Rosé Création 67, NV, France.

£19/125ml.

## CHEESES (£13.50 For 3)

Elrick Log

£4.50

Gruyère Alpage

£4.50

Roquefort Papillon Biologique

£4.50

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## CHEF'S CHOICE

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### SNACKS

Sourdough & Butter

Crab & Seaweed Tartlets

### STARTER

Cured Yellowtail, White Asparagus & Cedro Lemon

Champagne Lanson Le Blanc de Blancs, Reims, France, NV

## PASTA

Strozzapreti, Morels, Wild Garlic & Egg Yolk

Spätburgunder Trocken, Hanewald-Schwerdt, Pinot Noir, Germany, 2020

## FISH

Grilled Dover Sole, Seaweed Butter & Kale

Tenderstem Broccoli, Miso & Furikake

Stephen Vincent, Chardonnay, North Coast, California 2019

## MEAT

Iberico Pork Pluma, Wild Garlic, Asparagus & Cucumber

Crispy Belle de Fontenay Potatoes

Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile, 2020

## DESSERT

Pain Perdu, Tonka Bean Ice Cream

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily, Italy, 2020

Chef's Choice Tasting Menu £93 pp; Wine Pairing £70 pp; To be taken by the entire table



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## WINE

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### FIZZ

**125ml    Bottle**

Prosecco Brut Millesimato, Villa Folini, Veneto NV, Italy

£52.00

Domaine Kientzler, Brut Crémant, Alsace NV, France

£12.00    £67.00

Champagne Lanson Le Black Réserve, Reims NV, France

£17.00    £99.00

Champagne Canard - Duchene, Cuvée Leonie Brut, Reims NV, France

£99.00

Champagne Lanson Le Rosé Création 67 NV, France

£19.00    £125.00

Champagne Devaux Cuvée D, Cote des Bar NV, France

£150.00

Champagne Devaux Cuvée Rosé, Cote des Bar NV, France

£160.00

Champagne Lanson Le Blanc de Blancs, Reims NV, France

£165.00

Bollinger Brut, Special Cuvée, Reims NV, France

£175.00

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## WHITE

	125ml	500ml	Bottle
Verdejo, Marques De Arvista "La Mision", Rioja 2021, Spain	£10.00	£33.00	£42.00
Pinot Grigio, Le Rugiade Delle Venezie, Veneto 2021, Italy	£11.00	£35.00	£46.00
Alvarinho, QM Loureiro, Lisboa 2022, Portugal			£48
Grüner Veltliner, Heideboden, Nittnaus, Burgenland 2020, Austria	£13.00	£39	£52.00
Soave Classico DOC, Cantina del Castello, Veneto 2021, Italy			£53.00
Sauvignon Blanc Bordeaux Dourthe N*I, Bordeaux 2022, France			£54.00
Muscadet-Sèvre-et-Maine-sur-lie, Peninsula V.V., GADAIS Père et Fils, Loire 2020, France			£57.00
Friulano, Tenute Tomasella, Veneto 2021, Italy			£59.00
White (Skin Contact: Sauvignon/Chardonnay/Viognier), Ben Haines, Yarra 2021, Australia			£60.00
Riesling, Cave de Ribeauville, Alsace 2020, France	£15.00	£48.00	£61.00
Picpoul de Pinet, La Comtesse, Languedoc 2022, France			£63.00
Sauvignon Blanc Meltwater, Marlborough 2022, New Zealand			

£64.00

Côtes du Rhône, Blanc le Serre de la Garde, Domain Fond Croze 2021,  
France

£65.00

Gavi, Tenuta San Lorenzo, Piedmont 2022, Italy

£66.00

Abbazia di Novacella Kerner, Alto Adige 2022, Italy

£67.00

Mâcon-Villages, Domaine Philippe Charmond, Burgundy 2022, France

£68.00

Falanghina, Farro, Campi Flegrei, Campania 2019, Italy

£68.00

Albarino, Davila O Rosal Valminor, Rias Baixas 2022, Spain

£70.00

Gewurztraminer, Cave de Ribeauville, Alsace 2018, France

£71.00

Stephen Vincent Chardonnay, North Coast, California 2019, USA

£16.00   £53.00   £76.00

Bourgogne Aligoté, Jerome Chezeaux, Burgundy 2021, France

£79.00

Chablis, Domaine des Hates, Burgundy 2022, France

£84.00

Sancerre, Domaine Henry Natter, Loire 2021, France

£87.00

Saint-Joseph Cuvée Ro-Ree, Dom. Louis Cheze, Rhône 2021, France

£110.00

Auxey-Duresses Les Vireux, Raymond Dupont-Fahn, Burgundy 2020,  
France

£135.00

Penfolds Bin 311 Chardonnay, South Australia 2018, Australia

£145.00

Pouilly-Fuissé, Denis Jeandeu, Vieilles-Vignes, Burgundy 2020, France

£29.00    £166.00

## ROSÉ

**125ml    500ml    Bottle**

Cinsault & Grenache, Estrelia, Coteaux d'Aix en Provence 2022, France

£11.00    £34.00    £42.00

Jardin de Roses, Paul Mas, Château Lauriga, Languedoc 2021, France

£13    40    £58.00

## SWEET & FORTIFIED

**100ml    Bottle**

Amontillado, Vina AB, Jerez 12 yrs Spain

£10.00    £63.00

Tokaji Late Harvest, Dorgo Vineyard, Disznoko 0.5L 2017, Hungary

£14.00    £65.00

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily 2019, Italy

£15.00    £70.00

Château Roumieu, Sauternes, Bordeaux 2019, France

£18.00    £91.00

Dixon's Double Diamond 10 Year-old Tawny, Porto NV, Portugal

£20.00    £100.00

## RED

**125ml 500ml Bottle**

Montepulciano D'Abruzzo, Monte Tessa, Italy 2021, Italy

£10.00 £33.00 £42.00

Malbec, 'Gardemiel Vineyard', Paul Mas Estate, Languedoc 2022, France

£12.00 £37.00 £51.00

Saint-Nicolas-de-Bourgueil, Le Clos, Le Clos du Vigneau, Loire 2020,  
France

£56.00

Tempranillo, Portia Roble, Castilla y Leon, Ribera Del Duero 2021, Spain

£64.00

Spatburgunder Trocken, Hanewald-Schwerdt, Pfalz 2020, Germany

£14.00 £46.00 £65.00

Blaufrankisch 'Edelgrund' Nittnaus, Burgenland 2019, Austria

£67.00

Vacqueyras, 'Le Village', Domaine Montirius, Rhône 2020, France

£68.00

Barbera D'Alba, Mauro Molino, Piedmont 2022, Italy

£68.00

Los Vascos, Cabernet Sauvignon, Barons de Rothschild Lafite,  
Colchagua 2021, Chile

£15.00 £53.00 £70.00

Primitivo, Tagaro Cinquenoci, Masseria Tagaro, Puglia 2021, Italy

£71.00

Chianti Rufina, Colognole, Tuscany 2018, Italy

£72.00

Chateau Cailleteau Bergeron, Blaye Cotes de Bordeaux 2019, France	£74.00
Syrah, Volupta, Terre Siciliane, Sicily 2020, Italy	£75.00
Stephen Vincent Pinot Noir, North Coast, California 2020, USA	£79.00
Chianti Colli Senesi, Poggio Salvi, Tuscany 2019, Italy	£80.00
Mavrud & Cabernet Sauvignon, Ketri, Thracian Valley 2018, Bulgaria	£89.00
Monteregio 'Super Tuscan' Conti San Bonifacio 2019, Italy	£96.00
Diane de Belgrave, Haut-Medoc, Bordeaux 2015, France	£110.00
Santenay, Les Champs Claude, Jean Marc Pillot, Burgundy 2021, France	£125.00
Château Musar 'Gaston Hochar' Bekaa Valley 2017, Lebanon	£135.00
Saint Joseph Cuvee Caroline, Louis Cheze, Rhône 2021, France	£140.00
Cheval Quancard 'Apertus', Margaux, Bordeaux 2018, France	£150.00
Barolo "Palazzo Schiavino", Piedmont 2017, Italy	£29.00    £160.00
Amarone della Valpolicella, Grotta del Ninfeo, Domenico Fraccaroli, Veneto 2016, Italy	

£170.00

Château Chasse-Spleen, Moulis en Médoc, Bordeaux 2014, France

£180.00

Château Gloria, Domaines Martin, Saint-Julien, Bordeaux 2016, France

185.00

Château Le Garde, Pessac-Léognan, Bordeaux 2009, France

£200.00

Soquel Vineyards, Trinity Rosso, California 2010, USA

£280.00

Château Cantenac Brown, Margaux, Bordeaux 2016, France

£280.00

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