



R A W B A R



OSCIETRA PRESTIGE CAVIAR (30GR, 50GR) £85, £135
BLINIS & CRÈME FRAICHE

OYSTERS

CARLINGFORD (IRL) £5,5 LA BOUDEUSE (FR) £6,5 GILLARDEAU (FR) £6,5 MALDON (ENG) £4

3 GILLARDEAU OYSTERS & A GLASS OF KRUG GRANDE CUVÉE 171^{ème} EDITION £55

CRAYFISH & PRAWN COCKTAIL £18
CRAYFISH COCKTAIL SAUCE, APPLES

MACKEREL TARTAR £15
SZECHUAN, HERBS, WILD GARLIC OIL

3 WAYS GILLARDEAU OYSTERS £21
- YOGURT & CUCUMBER, CHORIZO
- MISO, GINGER & SEAWEED DRESSING
- SHIMEJI MUSHROOM, PAPRIKA MAYO

RAINBOW TROUT CARPACCIO £19
RADISHES, CRÈME FRAÎCHE, TOBIKO

TUNA CROSTINI £16
SEA BEANS & SMOKED PAPRIKA AIOLI

LE GRAND PLATEAU LOUIE £95
LE PLATEAU LOUIE XIV WITH 30GR OSCIETRA CAVIAR £180

S M A L L P L A T E S



CAJUN SPICED GREEN GAZPACHO £13
GREEN TOMATOES, PEPPERS, CUCUMBER, CORNBREAD (V_E)

LOBSTER ROLL (200 GR) £36
BRIOCHE, DILL MAYO, SEASONED POTATO CRISPS

MARYLAND CORN & WHITE CRAB CAKE £18
SOUTHERN TRINITY, LOBSTER AIOLI

CRISPY CALAMARI £15
CAJUN SPICE, LOBSTER MAYONNAISE

FOIE GRAS TERRINE £21
BLOOD ORANGE MARMALADE, BRIOCHE TOAST

STEAK TARTARE & CAVIAR £24
BEEF FILLET, TOMATO, MUFFALETTA CROUTONS, CAVIAR

OYSTER POBOY ECLAIR £16
CHOUX DOUGH, FRIED OYSTERS, CRYSTAL MAYO

S A L A D S

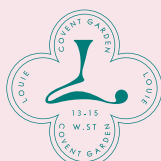


ASPARAGUS & FENNEL SALAD £15
HERITAGE RADISHES, WILD ROCKET,
SOUTHERN PAPRIKA DRESSING (V_E, GF)

HERITAGE TOMATO & BURRATA £16
MARINATED HERITAGE TOMATOES,
GREEN GODDESS DRESSING, BASIL (V, GF)

GRILLED SHRIMPS & LETTUCE SALAD £18
BLACK TIGER PRAWNS, LETTUCE HEARTS,
GRAPEFRUIT & LEMON CITRUS DRESSING (GF)

BABY LETTUCE HEARTS, CASHEW £14
CASHEW DRESSING, CROUTONS, CHEESE (V_E)



M A I N S



VEGAN SHRIMP CREOLE RISOTTO £25
GRILLED VEGAN SHRIMPS, SPICED TOMATO SAUCE, CURLY SCALLIONS (VE)

TRUFFLE CAULIFLOWER FLORETS £23
SMOKED CAULIFLOWER PURÉE, PICKLED WALNUTS, POPCORN CRUMBS (VE)

STONEBASS BOUILLABAISSE £39
STONEBASS FILLET, SAFFRON JERSEY POTATOES, FENNEL & BOUILLABAISSE FOAM

NEW YORK STRIP STEAK £55
RED WINE JUS OR PEPPERCORN SAUCE

LOUIE'S BEANS & RICE BBQ SHRIMPS £26
BLACK TIGER PRAWNS, BRAISED RED EYE BEANS, HOUSE SMOKED BACON,
CAJUN SPICED RICE CRACKERS (GF)

SMOKED RACK OF LAMB £36
MATCHA & HERB CRUST, GLAZED BABY VEGETABLES, BLACK GARLIC LAMB JUS

WHOLE NEW ORLEANS STYLE BBQ LOBSTER (OFF THE SHELL) £69
LEMON CONFIT, TOASTED BAGUETTE, CREOLE SPICED BUTTER SAUCE

CORN FED CHICKEN BREAST £33
BUTTER POACHED CHICKEN SUPREME, GLOBE ARTICHOKE, PINENUTS & TARRAGON SALSA

T O S H A R E



MONKFISH TAIL - GRILLED, MEUNIÈRE OR SAUCE VIERGE £89
OVEN ROASTED MONKFISH TAIL

WESTHOLME AUSTRALIAN WAGYU TOMAHAWK £18/100 GR
DAILY CUT (ASK YOUR WAITER)
PEPPERCORN SAUCE & BÉARNAISE

S I D E S



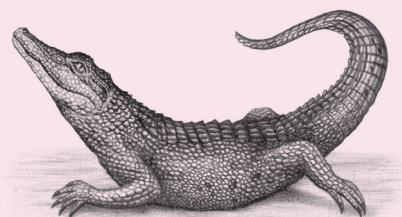
FRENCH FRIES (VE) £7 - ADD BÉARNAISE OR PEPPERCORN SAUCE £3

TRUFFLE & SWEET POTATO GRATIN (V, GF) £8

GREEN LETTUCE SALAD (VE) £5

MAPLE GLAZED CHANTENAY CARROTS (V, GF) £6

FRENCH BAGUETTE & BUTTER (V) £5



BEFORE YOU ORDER, PLEASE INFORM OUR STAFF
IF YOU HAVE ANY FOOD ALLERGIES.

V = VEGETARIAN / VE = VEGAN
*ITEM CAN BE ORDERED VEGAN

PRICES INCLUSIVE OF VAT AT 20%.
A DISCRETIONARY SERVICE CHARGE OF 15%
WILL BE ADDED TO YOUR BILL.