



TWO COURSES £28 - THREE COURSES £35

Tue - Sat 5pm - 6:30pm | Thu - Fri 12pm - 3pm
Accompanied by a complementary glass of wine

STARTERS



SESAME SEARED TUNA

Paprika Mayo, Cucumber,
Pickled Artichokes (GF)

LOUISIANA CAESAR SALAD

Baby Salad Leaves, Cajun Toasted Nuts,
Creamy Caesar Dressing (VE)

CELERIAC PASTRAMI

Truffle Mayo, Pine Nuts,
Cayenne Pepper Oil (VE)

CHICKEN WINGS

Louie's Bbq Sauce, Celery,
Stilton Dip, Sesame Seeds

MAINS



NEW ORLEANS CHICKEN

Butter Roasted Chicken Breast,
Creamy Spinach, Rice Cracker (GF)

PAN ROASTED CORNISH COD

Swiss Chard, Américaine Sauce, Pickled
Girolles Mushrooms (GF)

BUTTERNUT SQUASH RISOTTO

Barley Risotto, Spiced Roasted Squash,
Rocket Pesto, Micro Cress (VE)

LOUIE'S CHEESEBURGER

Beef Patty, House Smoked Cheese,
Comeback Sauce, Pickles

DESSERTS



HAZELNUT PROFITEROLE

Chocolate sauce

ICE CREAM MIX

Vanilla, Pistacchio, Chocolate

COLETTE COCKTAIL - £12.50



Tanqueray Ten Gin, Three Citrus, Basil, Favorita



SOMMELIER'S PICK

ALCOHOL FREE - 125ML/75CL

NOOH Rosé Château La Coste, Provence, FR £12/£60

Saicho Jasmine, Sparkling Cold Brew Tea £10/£55

ROSÉ

2022 Rock Angel by Château d'Esclans, Provence £13/75

HALF BOTTLES SELECTION - 37.5CL

WHITE

2023 Soave Classico, Cantina di Monteforte, Veneto, IT £19

2021 Jurançon, Clos Lapeyre, South-West, FR £26

RED

2021 Côtes-du-Rhône, Famille Perrin, FR £24

2023 Fleurie, Dominique Morel, Beaujolais, FR £29