

Restaurant 45

ST MARTINS LANE

CAMEMBERT | 14

baked with thyme, truffle honey, roasted grapes

MOULES | 15

marinières, garlic, cider cream

WATERMELON SOUP (VE) | 10

chilled served with mint sorbet

PISSALADIÈRE | 12

pastry, confit onion, olive, basil, anchovies

Can be vegan upon request

SAUCISSON | 12

Salaison Targe traditional and herb crust, apple and brandy chutney, baguette

RILLETTE | 14

duck, toasted brioche

HERITAGE TOMATO (VE) | 12

carpaccio, basil, white balsamic

Try it with burrata | 8

SALADE LYONNAISE | 16

frisée, asparagus, crispy lardons, poached egg, crouton, pommery mustard dressing

SALAD NIÇOISE | 16

tuna, artichoke, jersey royal, beans, cherry tomato, olives, balsamic dressing

QUICHE | 22

spinach, goat cheese, asparagus, piperade

RATATOUILLE (VE) | 16

baked in a smoked tomato coulis

WHOLE LEMON SOLE | 42

lemon, caper, butter

SEABASS BUTTERFLIED | 22

grilled, sauce vierge

POUSSIN | 22

chasseur, shallot, morels, cherry tomato

LAMB | 38

herb-crust rack, tapenade

RIB EYE STEAK | 40

grilled with Béarnaise

BAGUETTE AND BUTTER | 7

HARICOTS VERTS AMANDINE (VE) | 7

PILAF RICE | 7

TRUFFLED DAUPHINOIS | 9

TENDER STEM BROCCOLI (VE) | 7

POMMES PUREE | 7

SWEET POTATO FRIES (VE) | 7

ROSEMARY FRIES (VE) | 7

TARTE AU CITRON | 12

lychee ice cream

CRÈME BRULÉE | 12

rhubarb, stem ginger ice cream

FONDANT | 12

chocolate and pistachio, raspberry sorbet

PINEAPPLE (VE) | 12

carpaccio, chili, coconut macaroon

CHEESES | 16

comte, brie, roquefort, grapes, fig chutney, crackers

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.
A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 13.5% APPLIES