

# MISTRESS

## MISTRESS BREAD AND BUTTER

*Baked Bread, House Made Butter*

STURIA OSCIETRA 30g 50g  
CAVIAR  
Blinis

## LOBSTER ROLL

*Dressed in Aioli, Served in Brioche  
with Lemon Truffle Hollandaise*

## COLD & RAW

### OYSTERS;

*CLASSIQUE - Served with Mignonette,  
Tabasco and Lemon*

*NOUVEAU - Served with Champagne  
Granita and Pickled Apple*

### BURRATA or BURRELLA (V)

*Figs, Ripe Tomatoes, Herb Oil, Crunchy  
Buckwheat*

### HAMACHI CRUDO

*Granny Smith Sauce Vierge, Mandarin,  
Lemon Aioli*

### OCTOPUS CARPACCIO

*Pink Peppercorn, Lemon, Octopus Aioli*

### TUNA TARTARE

*Shallot, Citrus Dressing, Avocado,  
Arborio Rice Cracker*

### STEAK TARTARE

*Crunchy Sourdough, Cured Egg Yolk,  
Cornichons and Radishes*

### AVOCADO TARTARE (V)

*Tomato, Shallots, Sourdough Toast*

### BEEF CARPACCIO

*Fried Capers, Parmigiano Reggiano,  
Rocket, Anchovy Aioli*

### TOMATO CARPACCIO (V)

*Puffed Buckwheat, Dijon Dressing,  
Tomato Vinegar, Burrella*

## HOT

### GRILLED JUMBO PRAWN

*Lemon, Garlic, Chilli*

### STONE BASS DUGLÉRE

*Poached Stone Bass, Tomato, Butter,  
Dill, Samphire*

### LOBSTER LINGUINE

*Bottarga, Roasted Tomatoes and  
Bisque Sauce* HALF FULL

### SEARED DIVER SCALLOPS

*Jerusalem Artichoke, Chicken Jus,  
Smoked Chicken Skin, Pomelo*

### SOLE MEUNIÈRE

*Butter, Lemon, Capers*

### GRATINATED KING CRAB LEG

*Brown Crab Aioli, Lemon, Crab Crisps*

## HOT

### TRUFFLE RIGATONI (V)

*Mascarpone Cream, Fresh Truffles  
Vegan option available upon request.*

### GRILLED STRIPLOIN STEAK

*Bernaise Sauce or Café de Paris butter*

### GRILLED WAGYU TOMAHAWK

*Café de Paris Butter*

### LAMB CUTLETS

*Sunchoke Purée, Lamb Jus, Red Chilli*

### GRILLED POUSSIN

*Lemon Pepper Jus*

### SMOKED DUCK BREAST

*Blood Orange, Duck Jus, Celeriac*

## SIDES

### RATATOUILLE

*Roasted Courgette, Aubergine,  
Onions, Tomatoes*

### POMME PURÉE

*Truffle, Butter, Salt*

### POMMES FRITES

*Rosemary Salt*

### MISTRESS TRUFFLE FRITES

*Fresh Black Truffle, Parmigiano Reggiano,  
Truffle Aioli*

### POMME DAUPHINOISE

*Gruyère*

### NIÇOISE SALAD

*Confit Tuna, Anchovies, Kalamata  
Olives, Soft Boiled Egg*

### BABY GEM SALAD

*Cucumber, Avocado, Dijon Vinaigrette*

### FRENCH BEAN SALAD

*Pink Peppercorn Dressing, Beetroot,  
Ricotta, Toasted Walnuts*

### GRILLED TENDERSTEM BROCCOLI

*Garlic Oil, Sea Salt*

*Your bill will include an optional 10% service charge and  
a 5% entertainment fee. Please inform our team of any  
allergies or dietary requirements.*

