

BISTROT

 ON THE TERRACE

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Spirits are served in measures of 50ml and upon request in measures of 25ml

Wines and champagnes are served in measures of 125 ml,

Port and Sherry are served in measures of 75ml.

Price are in Pounds Sterling and are inclusive of VAT.

A discretionary 15% service charge will be added to your final bill.



Join us on the terrace to relax with
perfectly crafted Champagne and
exquisite food pairings.

Founded in 1812, family-owned Champagne
Laurent-Perrier is renowned for its innovation,
tradition, and sustainable winemaking.

Proudly holding the Royal Warrant of
His Majesty King Charles III, each cuvée — from
the iconic Cuvée Rosé to prestigious
Grand Siècle — offers a truly
distinguished experience.

	125ml	Bottle
Laurent-Perrier La Cuvée Brut	18	89
Laurent-Perrier Cuvée Rosé Brut	29	155
Laurent-Perrier Grand Siècle Iteration No. 26	48	240
Laurent-Perrier, Brut Millésime Vintage 2015		170
Laurent-Perrier Blanc de Blancs Brut Nature		180
Laurent-Perrier La Cuvée Brut, Magnum 1.5l		178

<u>ENGLISH SPARKLING</u>	125ml	Bottle
Hundred Hills Preamble n.2	19	95
Rathfinny Brut Rosé	22	115
<u>WHITE WINE</u>	125ml	Bottle
Roche de Bellane Blanc Marsanne, Viognier, Languedoc, France	9	45
Salta Torrontés, Bodega Colomé Estate Torrontés, Salta, Argentina	10	54
'Le Vette' Tenuta San Lonardo Sauvignon Blanc, Trentino Alto Adige, Italy	16	84
Domaine Jean-Marc Brocard, Chablis Chardonnay, Burgundy, France	19	102
<u>RED WINE</u>	125ml	Bottle
Los Vascos, Dom. Baron de Rothschild Lafite Cabernet Sauvignon, Calgachua, Chile	12	65
Malbec 'Altura', Bodega Colomé Malbec, Salta, Argentina	15.5	76
Château Beaumont, Cru Bourgeois Supérieur Cabernet Sauvignon, Merlot, Bordeaux, France	19	102
Maranges 1er Cru 'La Fussière' Domaine Bertrand Bachelet Pinot Noir, Burgundy, France	22	115
<u>ROSE WINE</u>	125ml	Bottle
Château La Coste, 'Lady A' Cinsault, Grenache, Syrah, Provence, France	12	65
Château Sainte Marguerite 'Cuvée Symphonie' Cinsault, Grenache, Rolle, Provence, France	15	80

Featuring Laurent-Perrier

All at 20

French 75

Tanqueray Gin, NV Laurent-Perrier La Cuveé, Lemon

Signature Rose Fizz

Tanqueray Gin, Raspberry cordial, Jasmin Pearl Tea,
Dry Vermouth, NV Laurent-Perrier La Cuveé

SPRITZ COLLECTION

All at 18

Aperol Spritz

Aperol, Sparkling wine, Franklin & Sons Soda Water, Orange

Hugo Spritz

St-Germain, Sparkling wine, Franklin & Sons Soda Water, Lime, Mint

Limoncello Spritz

Limoncello, Sparkling wine, Franklin & Sons Soda Water, Lemon

Pear & Ginger Spritz

Crème de Poire, Pataka Ginger Liqueur, Sparkling wine,
Franklin & Sons Soda Water, Apple

Italicus Spritz

Italicus Bergamot Aperitif, Bulleit Bourbon, Raspberry,
Sparkling wine, Franklin & Sons Soda Water

BOTTLED BEER & CIDER

All at 9

Noam, Lager, 33cl, 5.2%,

BrewDog Punk, IPA, 33cl 5.4%,

Lucky Saint, Lager, Low ABV, 33cl 0.5%

Wignac, Organic Apple Cider, 33cl 4.5%

SIGNATURE ICED TEA

All at 9

Silver Needle Jasmine Tea, Lychee, Citrus

Earl Grey Tea, Peach, Citrus

Lemon and Ginger Infusion, Lavender, Citrus

Green Tea, Passion Fruit, Citrus

SOFT DRINKS

Fresh Homemade Lemonade 9

Franklin & Sons, 20cl 6

Tonic Water, Soda Water, Ginger Beer, Ginger Ale

Coke 20cl 6

Regular, Diet, Zero

Still or Sparkling House-Filtered Water 75cl 3.5

Evian, 75cl 8

Perrier, 75cl 8

SNACKS

Salted almonds	7
Nocellara olives	7
Artisanal sourdough bread, cultured butter	5
Cheddar cheese croquettes	11
Italian salami croquettes	11
Finocchiona - Tuscan fennel salami	12
Coppa - Tuscan ham with cinnamon, coriander, juniper and nutmeg	12
Whipped cod's roe, grilled flat bread	12
Board of artisanal charcuterie (The Ham & Cheese Company)	24
Selection of French & British cheese (La Fromagerie)	24

SMALL PLATES

Mediterranean fish soup - 'Traditional garnish'	16
West London burrata, spring tomato, herb salad, Cretan olive oil	18
Tempura of courgette flowers , sultanas & pine nuts	14
Green bean salad vinaigrette, shallots, chapelure	16

LARGE PLATES

Spaghetti, San Marzano tomatoes, peppers & capers	22
Scottish beef burger 'smashed' fried onions, cheese, fries	22
Sea bream, spring greens, parsley & lemon, bouillabaisse sauce	34
Herefordshire/ Angus 'Côte de Boeuf'- fore rib of beef, (Ideal for sharing) - (800g)	98

SIDES

All at 7

Spring market greens

Green salad vinaigrette

Crushed seasonal potatoes, spiced brown butter

Fries (*Pierre Koffmann*)

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers,

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.

Please ask a member of staff and we will be happy to help

DESSERTS

Chocolate délice	12
Strawberry choux craquelin bun	12
Tiramisu	12
Doughnuts - Jam or Custard	7
Canelé	4

HOT BEVERAGES

Coffee by Workshop Coffee

Espresso	5
Double espresso	5.5
Americano, Cappuccino, Latte, Flat White & Hot Chocolate	7
Matcha Latte	9

Tea Selection & Infusion by Brew Tea Co All at 7

Breakfast, Assam, Darjeeling, Earl Gray,
Yunnan Green, Lemon & Ginger,
Maroccan Mint, Apple & Blackberry,
Decaffeinated Ceylon

A French-Inspired Afternoon Tea

Step into the charm of Parisian elegance and indulge in the art of joie de vivre with our French-inspired afternoon tea. Join us for a delightful escape filled with delicate patisseries, artisanal savouries, and freshly steeped teas, all thoughtfully curated to celebrate the timeless tradition of French hospitality.

Terrace Afternoon Tea	50 pp
Add your first glass of Champagne	10 pp
Children's Afternoon Tea	30 pp

