

oui madame

Snacks

Tomato & Fennel Focaccia – Whipped Basil Butter (V)	6
Savoury Choux – Cheese Puffs, Comté Cream Filling, Wakame (V)	7
Cured Sea Trout – Fermented Kohlrabi, Herb Dressing, Shaved Horseradish	9
Galbi Lettuce Taco – Baby Gem, Radicchio, Frisée, Pickled Carrot, Kimchi Dressing (GF)	7

Small Plates

Grilled Tenderstem Brocoli – Mushroom XO, Soft Boiled Egg, Savoury Oats	10
Croquettes – Chef Special, Ask Your Waiter	11
Grilled Scallops – Parsnip Purée, Dashi, Lovage Oil, Smoked Scallop Roe	18
Beef Tartare – Gochujang, Pear, Egg Yolk, Sesame Oil, Pine Nuts, Sushi Rice (GF)	16
Chicken Heart And Bacon Skewer – Gochujang Glaze, Sesame, Red Pepper Cheese Sauce (GF)	12
Roasted Beetroot – Tofu Ricotta, Black Garlic Emulsion, Frisée, Crispy Garlic (GF) (VG)	9

Large Plates

Aubergine – Wild Garlic, Haricot Beans, Hazelnut Purée & Chilli Oil (VG) (GF)	19
Braised Short Rib – Blue Cheese Barley, Cavolo Nero, Smoked Corn Purée	26
Hake – New Potatoes, Clams, Herb Liquor, Spring Peas (GF)	25
Rack Of Lamb – Herb Marinade, Natural Jus (GF) (Half Rack) (Served Medium Rare to Rare)	38

Sides

Écrasé Potato – Gremolata, Umami Mayo (GF) (VG)	8
Courgette Salad – Aubergine Dressing, Tahini, Radish, Pine Nuts (GF) (VG)	7
Bitter Leaf Salad – Yuzu Dressing, Radish (GF) (VG)	8

Sweets

Dark Chocolate Ganaché, Raspberry & White Chocolate Crumb (V) (GF)	14
Poached Peaches Baked Alaska – Pink Peppercorn, Vegan Vanilla Ice Cream, Vegan Meringue (VG) (GF)	12

Cheese

Délice De Bourgogne, 30 Month Aged Comté, Bleu De Basque	16
<i>Served With Fig And Onion Chutney & Crostini</i>	

*A Discretionary 12.5% Service Charge Is Added To Your Bill And Goes Directly To The Staff.
(GF) – Gluten Free (V) – Vegetarian (VG) – Vegan*