

Pied à Terre

Menus

by Asimakis Chaniotis

Pied à Terre Olive Oil from Kalamata, sourced by Asimakis

£10 per 250ml

An optional 12.5% Service Charge for the Staff is added to your bill for your convenience and distributed via revenue approved tronç.

£1.00 for Charity will be added to your bill unless you state otherwise. We currently support Karuna Orphanage for girls in Sri Lanka.

● **A la Carte** Starter & Main Course - £65

Salad of Autumn Leaves/Turkish Figs/Crispy Walnut/
Bleu des Causses/Jambon de Bayonne/Greek Verjus

Scottish Scallop Ceviche/Minus 8 Vinegar/
Kale/Crispy Quinoa/Kohlrabi

Chalk Stream Trout Raviolo/ King Oyster/
Ceps/Horseradish Vin Jaune

Signature Starter :

Smoked Quail/Celeriac/Autumn Truffle/
Hazelnut/Confit Egg Yolk

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53° Poached Turbot/Spinach/Langoustine/
Belper Knolle/Blanquette of Scottish Langoustine

Seabass cooked with its Scales/
Cauliflower/Vanilla/Sea Vegetables/XO Sauce

120 Days Old St Brides Chicken/Roscoff Onion/Liquorice/
Pommes Soufflées/Grilled Leeks/Autumn Truffle Jus

Young Grouse/Salt Baked Beetroot/Port/
Chicken Liver and Onion Marmelade Club Sandwich
(Supplement £10.00)

●
If you suffer from a food allergy or intolerance,
please advise the Team.

Tasting Menu - £105

Sommelier Decouverte Suggested Wine per Course - £62

Sommelier Classic Suggested Wine per Course - £95

Champagne Tasting, Four Glasses of Champagne - £75

Salad of Autumn Leaves/Turkish Figs/Crispy Walnut/
Bleu des Causses/Jambon de Bayonne/Greek Verjus

—

Scottish Scallop Ceviche/Minus 8 Vinegar/
Kale/Crispy Quinoa/Kohlrabi

—

Chalk Stream Trout Raviolo/ King Oyster/
Ceps/Horseradish Vin Jaune

—

Seabass cooked with its Scales/
Cauliflower/Vanilla/Sea Vegetables/XO Sauce

—

120 Days Old St Brides Chicken/Roscoff Onion/Liquorice/
Pommes Soufflées/Grilled Leeks/Autumn Truffle Jus

—

Selected Cheese/Charcoal Lavoche/Pedro Ximenez

—

Lemon and Yuzu Curd/Dehydrated Raspberry/
Compressed Watermelon with Juniper/Crispy Yoghurt

—

Sarah's Waffle/Green Apple/Vanilla & Lime Espuma/
Bacardi & Lemon Jelly/Spéculoos Ice Cream

—

Petits Fours/Coffee, Tea or Infusion,
Selection available from our list, Yellow Bourbon Coffee included.
(Supplement for other coffee choices)

If you suffer from a food allergy or intolerance,
please advise the Team.

Discovery Tasting Menu

Ten courses ~ £145

Sommelier Suggested Wine per Course - £99

Let Asimakis take you on a surprise menu with his selection of courses.

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Please let us know if you have any dislike or any dietary requirement and we will organise everything.

If you suffer from a food allergy or intolerance, please advise the Team.

Vegetarian Menu

● Starter & Main Course ~ £55

Salad of Autumn Leaves/Turkish Figs/Crispy Walnut/
Bleu des Causses/Olive Oil/Greek Verjus

Coconut Milk Velouté/Curry/
Baby Onions/Mango/Baby Basil

Cauliflower/Vanilla/Sea Vegetables/
Crispy Quinoa/Kale/Tenderstem Broccoli

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Jerusalem Artichoke - Crushed, Purée, Crisp/
Sauternes/Shimiji/Pain d'Epices

Celeriac/Black Garlic Consommé/Autumn Truffle/
Hazelnut/Confit Egg Yolk

Salt Baked Heritage Beetroots/Grilled Baby Leeks/
Port/Sorrel/Tomme Brulée

● (Vegan option also available)

If you suffer from a food allergy or intolerance,
please advise the Team.

Vegetarian Tasting Menu - £94

Sommelier Decouverte Suggested Wine per Course £62

Sommelier Classic Suggested Wine per Course £95

Champagne Tasting, Four Glasses of Champagne to Accompany the Menu £75

Salad of Autumn Leaves/Turkish Figs/Crispy Walnut/
Bleu des Causses/Olive Oil/Greek Verjus

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Coconut Milk Velouté/Curry/
Baby Onions/Mango/Baby Basil

–
Cauliflower/Vanilla/Sea Vegetables/
Crispy Quinoa/Kale/Tenderstem Broccoli

–
Celeriac/Black Garlic Consommé/Autumn Truffle/
Hazelnut/Confit Egg Yolk

–
Jerusalem Artichoke - Crushed, Purée, Crisp/
Sauternes/Shimiji/Pain d'Epices

–
Selected Cheese/Charcoal Lavoche/Pedro Ximenez

–
Lemon and Yuzu Curd/Dehydrated Raspberry/
Compressed Watermelon with Juniper/Crispy Yoghurt

–
Sarah's Waffle/Green Apple/Vanilla & Lime Espuma/
Bacardi & Lemon Jelly/Spéculoos Ice Cream

–
Petits Fours/Coffee, Tea or Infusion,
Selection available from our list, Yellow Bourbon Coffee included.
(Supplement for other coffee choices)

If you suffer from a food allergy or intolerance,
please advise the Team.

Seasonal Tasting Menu - £75

Sommelier Suggested Tasting Wine £45

Salad of Autumn Leaves/Turkish Figs/Crispy Walnut/
Bleu des Causses/Jambon de Bayonne/Greek Verjus

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Seabass cooked with its Scales/
Cauliflower/Vanilla/Sea Vegetables/XO Sauce

—

120 Days Old St Brides Chicken/Roscoff Onion/Liquorice/
Pommes Soufflées/Grilled Leeks/Autumn Truffle Jus

—

Lemon and Yuzu Curd/Dehydrated Raspberry/
Compressed Watermelon with Juniper/Crispy Yoghurt

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“The Strawberry Panna Cotta”

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Petit Fours

If you suffer from a food allergy or intolerance,
please advise the Team.