



NIBBLES

**Honey Mustard
Chicken Sausages**
12

Nocellara Olives
10
(vg gf)

Hummus & Pitta
12 (vg)

Saute Padron Peppers
with smoked salt
12 (vg)

STARTERS

Soup du Jour
12 (vg)

**Traditional
Chicken Soup**
lokshen, matzo balls
17

Mushroom Risotto
*shallots, tarragon, parsley, white wine,
pareve cream cheese, truffle oil*
Regular 20 / Large 28
(vg gf)

Salmon Cocktail
avocado, cucumber, iceberg lettuce, marie-rose
28 (gf)

Marinated Salmon
pickled cucumber, sweet mustard & dill, focaccia
28 (can be gf)

Tuna Tataki
*avocado, spring onions,
red chillies & crispy onions, ponzu dressing*
32 (can be gf s)

Hamachi Carpaccio
*mango, kumquat, pomegranate seeds,
honey citrus & soy dressing*
34 (can be gf)

Chicken Liver Parfait
*cornichons, Disaronno,
mixed leaves, toasted sourdough*
26 (can be gf)

Steak Tartare
cornichons, shallots, capers
28

Beef Carpaccio
*wild rocket, focaccia croutes,
truffle & horseradish mayo*
34

Foie Gras Terrine
*grape chutney, toasted brioche,
candied walnuts*
42 (n)

SALADS

Nicoise Salad
*seared tuna, eggs, anchovies,
green beans, olives*
30 (gf)

Superfood Salad
*white & black quinoa, avocado, broccolini,
broad beans, cucumber, pomegranate
parsley, basil, pea shoots, orange dressing*
26 (vg gf)
Add grilled chicken for £14 or seared tuna for £16

Crispy Duck Salad
*mizuna, shiso, watercress, mouli,
pea shoots, carrot, cucumber,
watermelon, roasted cashew nuts*
29 (n s)

MAIN COURSES

Duck à l'Orange
crushed new potatoes
46 (gf)

Lamb Curry
*basmati rice, papadoms,
mango chutney, lime pickle*
46 (can be gf)

**Chargrilled Prime
Rib of Beef (300g)**
skinny fries
green peppercorn sauce or red wine jus
67 (gf)

Veal Chop
*apple and rosemary purée,
cherry plum tomatoes, oyster mushrooms,
green beans and mustard jus*
72 (gf)

Herb Crusted Rack of Lamb
*glazed baby carrots,
carrot purée, potato dauphinoise,
lamb croquette and a lamb jus*
78

House Burger
*shredded lettuce, skinny fries,
homemade burger sauce,
choice of vegan cheese and facon*
34 (s)
optional fried egg £3

TP Cottage Pie
petit pois
36

Chicken Milanese
*chicken schnitzel, half a grilled lemon,
balsamic glazed rocket and tomato salad*
39

Grilled Baby Chicken (serves 2)
*grilled on open coals,
roasted rosemary & thyme baby potatoes, jus rôti*
68 (gf)

Potato Gnocchi
*Datterini tomato sauce,
pistachio pesto*
30 (v n)

Beer Batter Haddock
*pea and mint purée, tartare sauce,
triple cooked chips*
38

**Miso Glazed
Fillet of Salmon**
*sweet & sour pak-choi, mizuna, mouli,
spring onion, chilli, coriander, sesame,
mirin dressing, teriyaki glaze*
40 (gf s)

Roasted Seabass
*baby spinach, Datterini tomatoes,
grilled zucchini, olives, capers, balsamic*
44 (gf)

Dover Sole (450g)
*whole dover sole (on or off the bone),
Bearnaise sauce & Tartare sauce*
65 (gf)

Vegan Burger
*mushroom, avocado, shredded lettuce,
homemade burger sauce, skinny fries*
26 (vg s)

SIDES

**Charred Corn
& Pomegranate
Salad**
(vg gf)

**Heirloom
Tomato Salad**
(vg gf)

**Sweet Potato
Fries**
(vg)

Skinny Fries
(vg)
All 10

Sauteed Spinach
(vg gf)

**Broccolini,
Chilli & Garlic**
(vg gf)

**Green Beans,
Confit Shallots,
Almonds**
(vg n)

v - vegetarian vg - vegan gf - gluten free n - contains nuts s - contains sesame
All of the above price are inclusive of VAT. There is a discretionary 13.5% service charge added to your bill.
Please let us know if you have any allergies or require information on ingredients used in our dishes.