

CRUDO

CEVICHE DE DORADE £22

Sea bream tiradito, coconut leche de tigre, roasted avocado & mint

CEVICHE DE BAR £21

Sea bass ceviche, passion fruit leche de tigre, popcorn

CEVICHE DE CHOU-FLEUR RÔTI (V) £17

Cauliflower ceviche, 24-month Parmesan leche de tigre, tapioca biscuit

POULPE GRILLÉ CAUSA £23

Grilled octopus, olive sauce, purple potato purée, quail egg

TIRADITO DE HAMACHI £25

Hamachi carpaccio, pineapple aguachile, sweetcorn blinis

CEVICHE DE CREVETTES ROUGES £40

Red prawn ceviche, mango & yuzu leche de tigre, plantain chips

STEAK TARTARE £24

Hand-cut steak tartare, truffle mayonnaise & crisp potato pavé

TIRADITO DE THON £23

Tuna carpaccio, lime & yuzu dressing, coconut cream, jalapeño oil

TARTARE DE THON £26

Tuna tartare, truffle dressing, ripe mango, datterino tomatoes, cashew nuts

OYSTERS

Spéciales de Claire Oysters 6 (half dozen) £26

Spéciales de Claire Oysters 12 (dozen) £52

Gillardeau Oysters 6 (half dozen) £37

Gillardeau Oysters 12 (dozen) £74

STARTERS

SAINT-JACQUES GRILLÉES XL £23

Seared scallops with yuzu butter

TACOS DE BŒUF BOURGUIGNON x2 £18

Bœuf Bourguignon stew, pickled pineapple, sweet potato purée

LOBSTER TACO £24

Warm lobster taco, red prawn, chipotle sauce & fennel coleslaw

ESCARGOTS £22

Snails baked with chimichurri butter, served with brioche

CROQUETTES DE CANARD x2 £11

Duck croquettes with guava & chipotle chutney

GÂTEAU DE MAÏS, BURRATA x2 (V) £12

Corn cake topped with burrata (Add Oscietra Caviar 6g — £24)

MOULES LATINE £22

Cornish mussels, Latine marinière sauce, crispy fries

POMME & FOIE GRAS £24

Dehydrated apple slice, foie gras, vanilla oil

PÃO DE QUEIJO x2 £12

Brazilian cheese bread & Camembert filling (Add Oscietra Caviar 6g — £24)

SALADE DE BURRATA £21

Creamy burrata, mango vinaigrette, smoked almonds

SALADE DE CANARD £23

Duck salad with goat's cheese & raspberry vinaigrette



MAINS

CHOU HISPI GRILLÉ À LA BRAISE (V) £25

Grilled hispi cabbage, Peruvian curry sauce, Comté cheese

MAGRET DE CANARD £35

Pan-fried duck magret, confit potimarron, guava sauce

CALAMARS GRILLÉS £33

Grilled squid marinated in aji panca chilli, sweetcorn purée

RIBEYE 1Kg £130

Chargrilled ribeye, chimichurri Béarnaise

BOUILLABAISSE £53

Halibut, prawns, cockles & aji panca rouille

CÔTELETTES D'AGNEAU £48

Marinated lamb cutlets, plantain ravioli, Andean jus

FILET DE BŒUF 200g £52

Chargrilled beef fillet, Périgord sauce with dark chocolate

POULPE GRILLÉ £35

Grilled octopus, Puy lentils, olive sauce

LOUP DE MER £46

Wild sea bass, aji amarillo beurre blanc

SUPRÊME DE POULET £32

Roast chicken, wild mushroom sauce, sauce vert

SIDES

VEGETABLE TIAN (VG) £12

Layered Provençal vegetables, slow-baked with olive oil and herbs

BROCCOLI TENDERSTEM (V) £11

Grilled broccoli, herb butter

MASH POTATO (V) £10

Creamy mashed potatoes

BABY GEM SALAD (VG) £10

Green salad, tomatoes, onions

POMMES FRITES (V) £8

French fries (Add Comté Cheese & Truffle — £7)

Vegetarian and vegan menu available on request.

(v) vegetarian, (vg) vegan.

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request.

A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT.