

starter

Chantilly Lace: black rice, basmati rice, red pepper, wasabi cream
£11.00

Hervé This 63° poached egg, leek fondue with flaked pollack, black crumble
£12.00

Spinach velouté with avocado, frosted grapes, crunchy vegetables and sweet corn ice cream
£13.00 V

Twice baked haddock soufflé, crunchy white cabbage salad
£14.00

Asparagus, Hollandaise sauce with curcuma
£16.00

Crab meat and cauliflower velouté, bonito, Serrano ham
£19.00

Foie gras terrine, girolles in vinegar, cranberry chutney, quince paste and pistachio
£24.00

'Dundee-Pinky': duck foie gras terrine, fruits and vegetables
£22.00

Turnips 'Martin Creed', lobster, olive jelly, goat's cheese, honey and coconut
£28.00

fish

Guinness poached salmon, dill cucumber and a lemon gelée
£22.00

Pan-fried organic gambas marinated in vodka, Champagne, nuocmâm, red onions and grilled fennel
£26.00

Poached turbot, pea and mint velouté, bok choy
£27.00

Pan-fried fillet of sea bass, artichokes and seaweed purée, potato crisps, sweet miso butter
£28.00

Scallops salpicon poached in a mussel jus with galangal, avocado
£29.00

tradition re fashioned

STARTER
Broad bean soup, goat's cheese, croutons
£8.00 V

Burrata, basil and tomato ice cream, rocket salad
£14.00 V

MAIN COURSE
Beef and foie gras burger, French fries
£20.00

Steak tartare
£24.00

French veal blanquette, ginger and green apple
£26.00

pasta. risotto. etc.

A 'traditional' risotto with Gorgonzola and Marsala-infused pear
£11.00/£15.00 V

Udon: an infusion of burned onions, tofu, enokitake and Juda's ear mushroom
£11.00/£16.00 V

Homemade potato tortellini, mange tout, rocket coulis and toasted hazelnuts
£15.00 V

esprit francais

Aged Comté, Camembert mousseline, Roquefort
£18.00

A taste of Bordeaux: pork terrine, Grenier Médocain and Chartrons pickles
£14.00 - TO SHARE £24.00

meat

Grilled pork belly, black pudding, colcannon
£18.00

Pan-fried chicken breast, parsley, coriander and mint crust, sauce diable, purée and pickled onions
£22.00

Goutte d'Or lamb crépinette, tea-soaked dates, red beans
£25.00

Pan fried Angus ribeye steak, portobello mushrooms, stiletto aubergine
£29.00

side order

VEGETABLES & RICE

Wild rice
£5.00 V
Creamed spinach
£4.00 V
Steamed vegetables
£5.00 V
Onion rings
£5.00 V
Seasonal salad
£5.50 V

POTATOES

Mashed potatoes
£4.00 V
Gratin Dauphinois
£6.00 V
French Fries
£6.00 V

BREAD & BUTTER

Assortment of home baked bread with butter
£3.00 V

V : suitable for vegetarians

A discretionary 12.5% service charge will be added to your bill
Rob Peter to pay Paul?
Not at sketch, every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.
That is why Rob, Peter and Paul and many others have been with us such a long lovely time.