




Starter and Main Course

£49.50 Minimum charge for dinner

Signed Copy of “Starters” Book from Shane Osborn is Available
Pied-a-Terre Buys all It’s Fish from Sustainable Sources



Starters

Pan Fried Scallops, Roasted Pork Belly,
Purple Sprouting Broccoli, Chicken and
Red Onion Jus, Onion Soubise Beignets

Quail and Foie Gras Sandwich, Creamed Girolles,
Baby Gem Lettuce, Red Wine Vinaigrette

Rare Seared Tuna, Sweet and Sour Peppers,
Gazpacho Foam, Avocado Crème Fraiche,
Sesame Filo, Wild Rocket

Pan Fried Foie Gras, Crushed Butter Beans,
Dried Grapes, Apple and Chicken Consommé,
Cristallised Walnuts
(supplement £5.00)

Confit of Skate Wing with a Soft Poached Duck Egg,
Parsley and Bacon Velouté, Crispy Capers and Egg
Crouton

Tortellinis of Langoustines, Sauteed Chanterelles,
Creamed Garlic, Langoustine and Lemon Oil
Vinaigrette
(supplement £5.00)

Main courses

Steamed Halibut with Tomato Fondue,
Courgette Flower, Pickled Lemon, Green
Olive and Vanilla Sauce

Roasted and Steamed Anjou Pigeon with
Pomme Sarladaise, Beetroot Purée,
Port Sauce and Swiss Chard

Pan-Fried Sea Bass, Sauteed Pea Shoots,
Pea Purée, Creamed Shallot,
Scallops Velouté

Roasted Best End of Salt Marsh Lamb,
Saffron Pomme Purée, Anchovy Fritters,
Boudin of Lamb Shank and Confit Fennel

Slow Cooked Monkfish, Aubergine and
Cumin Purée, Dried Black Olive,
Parmesan Tuile and Thai Basil

Salad of Roasted Veal Rump and Sweetbreads
with Artichokes, Salsify, Trompette de la
Mort Purée and Pomme Soufflé