

## Les Entrées

Royale de Foie Gras Chawan Mushi et Boeuf Wagyu £8.50  
*Foie gras Chawan Mushi with Wagyu Beef*

Salade de Confit de Canard de Barbarie, Pastèque et Noix de Cajou £8.50  
*Barbarie Confit Duck, Watermelon and Cashew Nut Salad N\**

Calamars Croustillants au Piment et Oignon Cébette £9.50  
*Crispy Squid with Chilli and Spring Onion*

Poêlée de Coquilles St-Jacques Ecosaises et Boudin Noir Maison £10.50  
*Pan-seared Scottish Scallops & Grilled Home Made Black Pudding*

6 Huîtres Glacées d'Irlande: Vinaigre d'Echalottes, Gelée de Yuzu, Granité de Concombre & Wasabi £11.50  
*6 Irish Iced Oysters: Shallot Vinegar, Yuzu Jelly, Cucumber & Wasabi Granite*

Trio de Foie Gras (Poêlé, Crème Brulée, Dumpling) et Brioche Maison aux Champignons £21.50  
*Foie Gras Trio (Pan-fried, Crème Brulée, Dumpling) and Mushroom Home Made Brioche*

## Les Tartares

Tartare de Boeuf Charolais, Pommes Pailles et Salade de Saison £10.50 / 15.50  
*Charolais Beef Tartare, Pommes Pailles and Light Garden Salad With Baeri Caviar (£7.00 supplement)*

Tartare de Thon au Caviar Sevruga £12.50  
*Tuna Tartare with Sevruga Caviar*

Tartare de Boeuf Wagyu Grade 9, Pommes Pailles et Salade de Saison £21.50 / 29.50  
*Grade 9 Wagyu Beef Tartare, Pommes Pailles and Light Garden Salad With Baeri Caviar (£7.00 supplement)*

## Menu du Jardin

Pour commencer...

Soupe de Courge et Gingembre au Graines de Tournesol £7.50  
*Roasted Squash & Ginger Soup with Toasted Sunflower Seeds N\**

Aubergine Grillée au Miso, Salade Mixe et Ponzu £8.50  
*Miso Grilled Aubergine with Mixed Salad & Ponzu*

A suivre...

Trio de Tofu (Tofu Soyeux & Epinards en salade, Tobanyaki & Tempura de Tofu) £13.50  
*Trio of Tofu (Silken Tofu & Spinach salad, Tofu Tobanyaki & Tempura)*

Risotto de Courge & Asperges, Copeaux de Parmesan £14.50  
*Butternut Squash & Asparagus Risotto topped with Fresh Parmesan Flakes*

## Les Poissons

Bar du Chili Rôti, Sauté d'Haricots Verts et Brunoise d'Echalottes £22.50

*Roast Chilean Sea Bass with Sauté of Green Beans and Shallot Brunoise*

Tempura de Homard Canadien Bleu, Sauce Yuzu Ponzu & Mayonnaise au Wasabi £26.00

*Canadian Blue Lobster Tempura with Yuzu Ponzu & Wasabi Mayonnaise*

## Les Viandes

Suprême de Poulet farci au Crabe et Mascarpone, Purée à La Ciboulette £16.50

et Sauce aux Girolles.

*Corn-fed Chicken Breast stuffed with Crab & Mascarpone, Served on a Chive Mash bed, Girolles sauce*

Joue de Porc Iberique Braisée, Champignon Portobello & Risotto d'Épinards £17.50

*Braised Iberian Pork Cheek, Portobello Mushroom & Spinach Risotto*

Canard Glacé au Miel, Cuisse Braisée et Kumquat Caramélisé (Half) £19.50

*Honey Glazed Duck Breast, Braised Shank & Caramelised Kumquat*

Grade 7 Wagyu Bavette - 160 gr £29.50

Grade 9 Wagyu Fillet - 150 gr £55.00

Rossini, Sauté de Champignons Sauvages et Oignons verts, Foie-Gras Grillé & Jus d'Echalottes roses

*Rossini with Sautéed Wild Mushrooms & Green Onions, Grilled Foie-Gras & Pink Shallot Jus*

## Les Favoris

Pour commencer...

Rouleaux de Thon au Gingembre et à la Coriandre & £ 11.50

Rouleaux de Crabe à la Menthe, Sauce Tamarind

*Tuna Spring Rolls with Pickled Ginger and Coriander & Crab Spring Rolls with Mint and Tamarind Sauce*

A suivre...

Epaule d'Agneau Confite des Pyrénées, Aubergine Grillée et Chutney d'Oignons £16.50

*Pyrenees Confit Shoulder of Lamb with Grilled Aubergine & Onion Chutney*

Steak de Charolais accompagné de Purée Hana Kizami, £22.50

*Glacé au Citron et Sauce au Poivre Charolais Fillet Steak with Hana Kizami Mash, Lemon Glazed and Pepper Sauce*

Cabillaud Noir Caramélisé au Miso £22.50  
*Caramelised Black Cod with Miso*

## Les Accompagnements

Sushi Rice £3.00

Plain Mash £3.50

Spinach £3.95

Roast Aubergine with Ginger, Chilli & Cashew nuts £3.95

Green Beans £3.95

Pak Choi £4.00

Les Desserts

Selection of 5 Cheeses £9.50

Banoffee Pie with Glazed Strawberries £8.50

Apple & Almond Tart with Cinnamon Ice Cream N\*£8.00

Mango & Thai Basil Soufflé with Mango Margarita (20 minutes) £8.50

Warm Chocolate Fondue with Fresh Fruits, Brownies and Honeycomb £10.50

L'Etranger Death by Chocolate

(Chocolate Fondant, Milk Chocolate Sponge with Salty Caramel, Passion Fruit Parfait, Trio of white, dark and milk chocolate Mousse, Green Tea Ice Cream) - 15 minutes £12.50

To Take Away

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\* Home Made Macaroons Box of 6 / 4.50 (Lemon, Chocolate, Black Sesame, Raspberry) Box of 12 / £8.50

Our Wine Shop is also open everyday with special prices on selected wines

**WE ARE OPEN EVERY SUNDAY**

**BRUNCH -12PM TO 3PM**

**2 Courses £18.50**

**3 Courses £22.50**

**DINNER - 6PM TO 10.00PM**

A 12.5% discretionary service charge will be added to your bill.

All Prices are Inclusive of 15% VAT. Contains nuts\*

As a policy, we try to source ours products from small farms that practise ecologically sound agriculture.

To this end we have been assured that no genetically modified food is being supplied to us.

D.gustation

£59.00/person

**Foie gras Chawan Mushi with Wagyu Beef**

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**Tuna Tartare with Sevruga Caviar**

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**Roast Chilean Sea Bass with Sauté of Green Beans and Shallot Brunoise**

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**Grade 7 Wagyu Beef Bavette Rossini, Sautéed Wild Mushrooms & Green Onions, Grilled Foie-Gras & Pink Shallot Jus**

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**Tofu Yuzu Ice Cream**

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Opulence

£79.00/person

**Tuna Tartare with Sevruga Caviar**

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**Pan-seared Scottish Scallops & Grilled Home Made Black Pudding**

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**Caramelised Black Cod with Miso**

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**Grade 9 Wagyu Beef Fillet Rossini, Sautéed Wild Mushrooms & Green Onions, Grilled Foie-Gras & Pink Shallot Jus**

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**Tofu Yuzu Ice Cream**

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Menus available for the Whole Table Only, Last Order 10.30

St Emilion Menu

£89.00/person

*1 Glass of Laurent Perrier Rosé*  
**Tuna Tartare with Sevruga Caviar**

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**Foie Gras Chawan Mushi with Wagyu Beef**

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*1 Bottle of Château La Commanderie St Emilion Grand Cru 1985*  
**Three Way Game Platter: Rain Deer Medallion with Ivory Chocolate,**

**Wood Pigeon on Fresh Girolles and Basil Fricassée, Venison Fillet with Burnt Wild Garlic & Araguani Chocolate Jelly**

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**L'Etranger Fruit Platter with Red Bull Sorbet**

Minimum of 2 people - We will upgrade your bottle of St Emilion 85 to a Magnum of similar for table of 4 people

Executive Chef - Jerome Tauvron

Head Chef - Kingshuk Dey