SNACKS

Gordal olives 5
Smoked almonds 5
Pain de campagne, salted butter 5
Grilled octopus, pickled chilli & gordal olive gilda 4 each
Comté gougeres, pickled walnut 8
Parmesan fritter, black garlic & shaved coppa 3.5 each
Selection of charcuterie & pickles: bresaola, bayonne ham, coppa & saucisson 14
French fries, aioli 7

PLATES

Tuna Niçoise, onion soubise & marinated peppers 16
Steak tartare, green peppercorn, nasturtium & smoked bone marrow 17/28
Beetroot, fig, ricotta & candied walnuts 14
Pâté en croûte du jour 15
Croque Monsieur croissant, gruyère & shaved ham 14
Truffle Omelette, three egg omelette, black truffle butter 15
“The Grand” cheeseburger au poivre 21
Salt & pepper fried quail 16

RAW & SHELLFISH

Seasonal oysters, pickled seaweed mignonette
4.5 each | 1/2 dozen 24 | dozen 44
“The Grand” fruits de mer 95
Half lobster, dressed crab, scallop ceviche, oysters & mussels
Soda bread & seaweed butter
Scallop crudo, grilled & pickled cucumber 14
Grilled langoustine, lemon, smoked seaweed butter 7 each

TO FINISH

Crème caramel 8
French & British cheese, Epping honeycomb 18

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. A discretionary service charge of 15% will be added to your bill.