

PETITE

Our food is to be shared with your friends & family - each dish will arrive from the kitchen when ready

Sourdough Bread w Butters	5
Oyster w Mignonette ^{gd}	7
Prawn Tartare on Banana Crisp w Avocado & Wasabi Mousse ^{gd}	6
Baked Scallop w Sage Butter, Shallots, Lemon ^g	7
Goat's Cheese Croquettes w Garlic Honey & Espelette Pepper ^{gv}	16
Onion Tarte Tatin w Dill Cream ^v	16
Wild-Caught Tuna Carpaccio w Lemon, Olive Oil & Tomato Essence ^{gd}	25
Steak Tartare w Pomme Gaufrettes ^{gd}	26
Crab Soufflé w Rich Prawn Bisque ^g	26
Pan-Fried Gnocchi w Comté Cream ^v	30
Petite Hamburger w Grilled Gruyère	13
Pan-Fried Fish w Tartare Beurre Blanc ^g	43
Crispy Chicken Maryland & Sauce Vierge w Caper & Lime ^{gd}	30
Braised Lamb Gratin Topped w Cheddar Polenta ^{go}	29
Spiced Venison w Horseradish Cream, Blueberry & Mint ^g	45
Steak Frites - Your Choice of Cut & Sauce	
Bavette - Wagyu MB9+	61
Eye Fillet - Grass-Fed	61
<i>Sauces: Pepper Cognac ^g Café de Paris ^g Salsa Verde ^{gd} Mustard ^{gd}</i>	
Pommes Dauphine w Carrot Ketchup	9/15
Charred Beans w Macadamia Emulsion, Chilli Salsa Macha ^{gdv}	16
Roasted Parsnips w Basil Mousse ^{gdv}	17
Chef's Seasonal Salad ^{gvd}	14
French Fries ^{gvd}	10

SPARKLING WINE

Cremant du Jura	Domaine Rolet	Jura	19/90
Rose Cremant de Loire	Domaine Baumard	Loire Valley	17/80
Champagne	Vincent Brochet	Ecueil	33/160
Champagne BdB	Maxime Oudiette	Beaunay	51/250
Champagne BdN	Andre Clouet (V6)	Bouzy	41/200

WHITE WINE

Picpoul	Réserve de Sol	Languedoc	15/70
Sauvignon Blanc	Pascal Reverdy	Loire Valley	20/95
Muscadet	Domaine de la Pepiere	Loire Valley	17/80
Aligoté	Domaine des Astrelles	Burgundy	21/100
Chardonnay	Christophe & Fils	Chablis	21/100
Pinot Blanc	Meyer-Fonné	Alsace	17/80
Grenache Blanc et al	Domaine la Florane	Rhône Valley	16/75
Chenin Blanc	Arnaud Lambert	Loire Valley	20/95
Chardonnay	Fabien Coche	Burgundy	29/150

ROSE & ORANGE WINE

Orange	Leipp Leininger	Alsace	15/70
Rosé	Gueissard	Provence	15/70
Rosé	Clos Cibonne	Provence	27/130

RED WINE

Gamay (chilled)	Uva Non Grata	Beaujolais	15/70
Gamay	Lucien Lardy	Beaujolais	17/80
Pinot Noir	Benoit Girardin	Burgundy	23/110
Grenache Rouge et al	Domaine Tourbillon	Rhône Valley	16/75
Cabernet Franc	Sables Verts	Loire Valley	18/85
Syrah	Lionel Faury	Saint Joseph	27/130
Merlot et al	Julien Mingot	Bordeaux	15/70
Cabernet et al	Fiefs de Lagrange	Saint Julien	34/135

SPIRITS

Vodka - Nosferatu <u>or</u> Grey Goose	11/14
Gin - Hendrick's <u>or</u> Arcane Generous	12/15
Tequila - Batanga Blanco <u>or</u> G4 Anejo	11/24
Rum - Flor De Cana 7yo <u>or</u> El Dorado 21yo	11/18
Bourbon - Michter's	16
Whisky - Aberlour 12yo <u>or</u> Caol Ila 12yo	15/20
Irish Whiskey - Red Breast 12yo	20
Cognac - Paul Giraud <u>or</u> Fillioux Cigar Club	18/32
Armagnac - Francis Darroze <u>or</u> Delord 1973	16/30
Anise - Pastis <u>or</u> Absinthe	16/21
Amaro - Gran Classico <u>or</u> Fernet Branca	12

NON-ALCOHOLIC

Hiatus Pacific Ale (0% Beer)	10
House Mocktail	15
Aperitifs - Sanbitter <u>or</u> T.I.N.A. sparkling	9/15
Soft Drinks - Yumbo Grapefruit <u>or</u> Matéo Maté <u>or</u> Classic sodas	9

COCKTAILS

Kir Royale	24
Sours - Whiskey <u>or</u> Gin <u>or</u> Amaretto	22
Sidecar <u>or</u> Margarita <u>or</u> Southside	22
Martinis - Gin <u>or</u> Vodka	25
Negronis	22
Old Fashioned	28
Espresso Martini <u>or</u> French Martini	22

BEERS/CIDER

TAP - Happy Boy Lager	11
TAP - East Street Pale Ale	11
Ichnusa - Sardinian Lager	12
Lefte - Belgian Blonde Abbey Ale	15
Rochefort 6 - Belgian Trappist Ale	20
Mont Blanc Blonde Ale (GF)	22
Gluten-Free Peroni Red (GF)	12
Yulli's Apple Cider (GF)	12
Matso's Ginger Beer (GF)	12