

Labombe

Pierre Moncuit Blanc de
Blancs Champagne £19
Charles Heidsieck Rose Reserve
Champagne £25
Labombe Spritz £14
Senhor Gomes Porto Tonic £15
Bla Copenhagen Sparkling Tea
(non alcoholic) £9

Infinity Sourdough &
Espelette Butter £6
Bottarga Toast £8
Oscietra Caviar & Bottarga Toast £28
Hot Tongue Bun £9
Grilled Duck Heart &
Cherry Skewer £6.5
King Oyster Gilda £4
Petite Lucques Olives £5
Salt & Vinegar Almonds £4

An optional 12.5% service charge will be added to your bill. Please inform your waiter of any allergies or intolerances. Please note some cheeses may be unpasteurised.

Seabass Crudo £18
Orange ponzu, anchovy garum & olive oil

Pate en Croute George Jephson £18
Frisee & pickled mustard seed

Roast Beetroot £13
Roast & pickled beetroots, smoked ricotta

Wild Mushroom Pici £16.5
Madeira & mushroom emulsion, handmade pici noodles & grilled wild mushrooms

Charcuterie £17
Salame Barolo, Capocollo, Salame Rossa Piccante

Farinata £14
Woodfired chickpea flour pancake & Mortadella

Grilled Monkfish & Coco Beans £35
Braised coco beans, vinegared chicken sauce & green peppercorns

Costoletta alla Milanese £48
Breaded veal chop, cabbage & agrodolce

Grilled Confit Delica Pumpkin £24
Sherried almond puree, candied almonds, mustard leaf & sage

Sweetbreads Grenobloise £34
Grilled veal sweetbreads, capers, pickled cedro & brown butter

Red Mullet £32 | **Wild Seabass Pil Pil** £85

Iberico Pork Chop £30 | **Bavette** £28

Sirloin £44 | **Txuleton** £120

Pickled mustard seed, green sauce, charred tomato relish

Bitter Leaf Salad £8
Mustard dressing & pickled shallots

Skin on Fries £6.5
'Turkajun' spice & charred tomato relish

Charred Kalettes £12
Pork fat vinaigrette, tuna heart & lemon

Wild mushrooms £MP
Wild mushrooms & garlic butter

Mulled Pear & Almond Frangipane Tart £12
Crème fraîche & cinnamon cream

Creme Caramel £12
Bitter Campari caramel

Spiced Fruit Cake & Eggnog £14
Salted orange caramel & candied walnuts

Ice Creams & Sorbets £6.5
Blood peach sorbet | Stem ginger | Eggnog
| Chocolate, rye whiskey & maple syrup

Cheese £15
Barisien Triple Creme, El Buen Pastor, Stichelton & peach chutney

Comte X Pignier £30
*30g Comte Sucheaux, 2016 Vin Jaune **Domaine Pignier** (75ml)*

Butter Tart £6