

- Hors D'oeuvre -

Soupe au Pistou
Cornish Mussels
18

Tarama
Cornish Crab | Cured Egg Yolk
19.50

Socca
Chickpea Flour | Sa Tartinade
9

★ **Orkney Scallops**
Smoked Pike Roe | Orange
26

Bluefin Tuna 'Au Poivre'
Cucumber | Stem Ginger
19

Carpaccio of Angus Beef
Rocket Pesto
19



- Starters & Salads -

Crispy Squid 'Tagliatelle'
Lime & Chilli Salt
9

★ **Puglian Burrata**
Autumn Truffle
26

Green Bean Salad
Pear | Almond
16

Baked Beetroot
Feta | Toasted Pistachio
9

Bitter Leaf Salad
Pear | Walnuts | Tête de Moine
22

★ **Autumn Tomato Salad**
Labneh | Dill
18

White Bean & Wild Mushroom Salad
Hazelnuts | Croutons
16

Baked Atlantic Prawns
Olive Oil | Tomato | Harissa
19

Snails a la Sétoise (6 or 12)
Garlic | Orange, Saffron & Almond Butter
12 | 24



★ Seasonal Dishes | Socca Staples

Please notify a member of staff if you have an allergy, or ask for further allergen information.
A discretionary optional service charge of 15% will be added to your bill.

- Pasta -

Rigatoni
Octopus Bolognese
22

★ **Pappardelle**
Autumn Truffle
Black £45 | White £65

Potato Gnocchi
Al Pomodoro
18



- Fish & Meat -

Grilled Dover Sole
Lemon | Caper Butter
MP

Label Rouge Chicken Breast
Fricassée Provençal
25

Roast Halibut
Sauce Piccata
29

Shellfish Rice
Chorizo | Lime Yogurt
26

Slow Cooked Lamb Shoulder
Niçoise Sauce
39.50pp (serves 2)

Veal Osso Bucco
Lemon Thyme | Gremolata
46

Grilled Tiger Prawns
Citrus Butter
39

Steak | Maitre D'Hotel Butter
White Park Rib Eye 350g
46

Confit & Grilled Lamb Chops
Sauce Mauresque | Golden Raisins
42



- Claude's Favourite -

Provençal Beef Cheeks
Sand Carrot
35

- Seasonal Sides -

French Fries
Truffle Salt
8

Tenderstem Broccoli
Olive Oil
8

Green Beans
Shallot Confit | Chives
8

Mesclun Salad
Seasonal Mixed Leaves
8

Pomme Purée
Mashed Potatoes | Olive Oil
8

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