

STARTERS

Smoked Salmon, dill cream, lime, homemade buckwheat blinis	£20.00
Foie Gras, toast and Winter chutney	£20.00
Quiche Lorraine, veal bacon, served with salad & coleslaw	£17.00
Onion Soup, grilled cheese baguette	£14.00
Vegetable Velouté, leek, potato and carrot served with whipped cream	£11.00
Handmade Lobster Ravioli, lobster velouté, spinach	£18.00
Mushroom paté, toasted bread, guerkins	£12.00

SALADS

Lobster Caesar Salad, baby gem, egg, parmesan & crouton	£29.00
Chicken Caesar Salad, baby gem, egg, parmesan & crouton	£24.00
Beetroot Salad, quinoa, Brousse cheese, walnuts, honey vinaigrette	£19.00
Tuna Bowl, red tuna, egg, red cabbage, broccoli, avocado, edamame, Thai sauce	£22.00

EGGS

Our omelettes are served with a side of your choice

White Omelette, spinach, soft goat cheese	£19.00
Ladurée Omelette, mushroom, Emmental cheese, ham, tomato, fresh herbs	£22.00
Truffle Scrambled Eggs, grated black truffle, herbs, toast	£22.00
Eggs Benedict Spinach & Bacon, crispy brioche & Hollandaise sauce	£16.00
Eggs Benedict Spinach & Salmon, crispy brioche & Hollandaise sauce	£19.00

AVOCADO TOASTS

Salmon Avocado Toast, brioche, smoked salmon, mollet egg	£16.00
Classic Avocado Toast, seeds bread, hummus, goat cheese	£13.00
Vegan Avocado toast, sweet potato, beetroot hummus, radish	£12.00

CHEESE

Cheese Selection, Brillat Savarin (unpasteurised), Comté (unpasteurised), Pepper brie served with bread rolls	£13.00
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VEGETARIAN



VEGAN



GLUTEN FREE

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VAT included at current rate, 12.5% discretionary service charge will be added to your bill.

SANDWICHES

All our sandwiches are served with a side of your choice

Club Ladurée, free-range chicken, bacon, lettuce, egg, tomato	£22.50
Club Salmon, lettuce, avocado, tomato, honey mustard cream cheese	£23.50
Club Lobster, Iceberg lettuce, tomato, olive, lemon	£30.00
Croque-Monsieur, free range chicken, Emmental cheese, Mornay sauce	£17.50
Beef Burger, Beaufort cheese(unpasteurised), beef pastrami, honey mustard	£24.00

MAIN DISHES

Vegan Gnocchis, wild mushroom, Brussel sprout, walnut 	£18.00
Confit Duck Pie, served with mixed leaves salad	£18.00
Californian Bourguignon, jackfruit, vegetable, vegan mashed potato 	£23.00
Vol au Vent " Grande Tradition ", chicken suprême, morel, mushroom sauce	£30.00
Grilled Salmon " A la Barigoule ", with a side of your choice, artichoke, carrot 	£22.00
Black Truffle Risotto, carnaroli rice, parmesan  	£26.00
Lobster linguini, bisque sauce	£31.00
Beef fillet, with a side of your choice, peppercorn sauce 	£32.00

SIDE DISHES

French fries	£6.50
Sweet potato fries	£6.50
Mashed potatoes	£6.50
Salad with fresh herbs	£6.50
Spinach Mornay sauce	£7.00
Sautéed wild mushrooms	£9.00

FRENCH TOASTS

Classic French Toasts	£13.00
Maple syrup or Chantilly cream	
Winter French Toast	£14.00
Blackcurrant jam, blueberries, cream, pecan nut served with maple syrup	
Crème brûlée, Vanilla from Madagascar	£12.00
Tropical fruit salad, mango, passion fruit, pineapple	£10.00



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SIGNATURE LADURÉE PATISSERIES

Ispahan	£7.90
Rose macaron biscuit, rose petal cream, fresh raspberry & lychee	
Plaisir Sucré	£7.20
Hazelnut meringue biscuit, milk chocolate ganache & chocolate Chantilly	
Vanilla Flan	£6.30
Puff pastry, Bourbon vanilla from Madagascar	
Passion Fruit & Raspberry Tart	£7.90
Sweet pastry, smooth passion fruit cream & raspberry	
Raspberry Rose Religieuse	£7.50
Choux pastry, rose custard cream, fresh raspberries	
Vanilla Millefeuille	£7.50
Caramelised puff pastry & vanilla cream	
Pistachio Éclair	£6.50
Choux pastry & pistachio cream, chocolate icing	

LADURÉE SEASONAL PATISSERIES

Vanilla Saint-Honoré	£7.50
Puff pastry, choux pastry, vanilla from Madagascar cream, chocolate cream	
Black Flower	£7.50
Chocolate sponge, feuilletine, Dark chocolate mousse, Bourbon vanilla cream	
Macaron Pistachio	£7.50
Pistachio macaron biscuit, pistachio mousseline cream, pistachio icing	
Pecan nut Praline and Vanilla tart	£7.50
Crunchy praline with pecan nuts and Maldon sea salt, soaked biscuit with rum and Bourbon vanilla cream	

CAKES

Lemon	£5.50
Hazelnut	£5.50



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ICE CREAMS

Ladurée Cup	£10.40
Chestnut ice cream, chestnut, Chantilly cream, meringue	
Ispahan Cup	£10.40
Raspberry sorbet & rose ice cream, raspberry, lychee, Chantilly cream, meringue	
Malesherbes Cup	£10.40
Chocolate sorbet & caramel ice cream, caramelised hazelnut, Chantilly cream	
Chocolat Liégeois	£8.90
Chocolate sorbet, iced chocolate, Chantilly cream, meringue	
Café Liégeois	£8.90
Coffee ice cream, iced coffee, Chantilly cream, meringue	
	£7.50

MILKSHAKES

Select ice cream or sorbet of your choice

Vanilla, coffee, pistachio, caramel, rose, chestnut, strawberry, raspberry, chocolate, yoghurt	£7.60
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MACARONS

<u>Assortment of 4 mini macarons</u>	£10.00
Classic flavours	
Coffee, salted caramel, chocolate, rose, pistachio, orange blossom, vanilla, lemon, raspberry	
Seasonal flavours	
Please ask a member of staff for our seasonal selection	
<u>Assortment of 4 mini coated macarons</u>	£11.00

VIENNOISERIES

Croissant	£2.60
Pain au chocolat	£2.60
Palmier	£2.60
Assortment of 3 mini viennoiseries	£4.00



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