

Rosé on the Roof Brunch Menu

A taste of the South of France

Château Minuty 'M' de Minuty Rosé 2018, Côtes de Provence, France

By the glass 11.50

Bottle 65.00

Magnum 135.00

.....Starters.....

- Fromage de chèvre* – Goats' cheese parcel, pepper piperade, honey and basil dressing
- Aspic de cochon* – Ham hock terrine, truffle gribiche, mixed salad, white toast
- Salade de tomate héritage* – Heritage tomato salad, buffalo burrata, basil pesto
- Tartare de boeuf* – Hand-cut beef tartare, crispy raspberries, Avruga caviar, black truffle
- Escargots de Bourgogne* – Burgundian 'Petits Gris' snails, garlic and parsley butter
- Saumon fumé* – London oak-smoked salmon, condiments, Melba toast
- Crevettes* – Six cold prawns, mayonnaise, lemon
- Huîtres* – Five Colchester rock oysters

..... Classics from the South of France.....

- Salade Niçoise* – Confit tuna, eggs, piperade, anchovies, niçoise olives, salad, beans, potatoes
- Cassoulet* – Toulouse sausage, bacon, confit duck, coco beans, croutons
- Salade Landaise* – Smoked duck breast, gizzards, duck liver, beans, shallots, salad, croutons, walnuts
- Daube Provençale* – Olive braised beef cheek, tomatoes, courgettes, potatoes, confit lemon
- Pissaladière* – Bread dough, olive oil, onion compote, anchovies, black olives, oregano
- Cabillaud à l'aioli* – Steamed cod, potato aioli, spring vegetables

.....Main Courses.....

- Faux-filet* – Roasted dry-aged Sirloin, Yorkshire pudding, roasted vegetables, red wine sauce
- Côtelettes d'agneau* – Grilled English lamb cutlets, gratin dauphinois, black olive and red wine jus
- Daurade* – Grilled whole seabream on the bone, fennel and orange salad, mango salsa
- Thon Rouge* – Grilled yellowfin tuna, ratatouille, basil pesto, sauce vierge
- Côte de bœuf* - 700g North Somerset Charolais rib-eye on the bone, 42 day dry-aged, pommes frites - for two

.....Sides available at £5.00 each.....

- Heritage tomato salad, Extra fine green beans, Ratatouille,*
- Gratin dauphinois, Pommes frites, Crisp leaf salad, Rocket and parmesan salad*

.....Dessert Table.....

A selection of traditional French desserts from our dessert table

- Pompe à l'huile, Tarte Bourdalou, Moelleux aux chocolat, Poire pochée au vin rouge, Crème brûlée, Macarons,*
- Gâteau Basque, Gâteau aux zestes de citron, Koka, Tarte Tropézienne, Nougat glacé, Coupe de Fraises,*
- Crème caramel, Tarte abricot, Clafoutis, Riz au lait, Almond financiers*

2 courses 33.00

3 courses 38.00

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.