

# LES VINS AU VERRE

≤ £8

125ml 70ml < £14

125ml 70ml

16 <b>Bourgogne Aligoté 2015</b> ● Domaine Anne Boisson	8	4.5	60 <b>Champagne Brut, Premier N.V.</b> ● Louis Roederer	13	7
19 <b>Orvietto, Noe Dei Calanchi 2016</b> ● Paolo e Noemia d'Amico, Italy	7	4	72 <b>Sainte-Foy Bordeaux, Cuvée des Demoiselles 2012</b> ● Château Hostens-Picant	12	6.5
4 <b>Clare Valley, Pearce Road, Semillon 2016</b> ● Kilikanoon, Australia	8	4.5	14 <b>Coteaux du Lyonnais, L'Hecto 2015</b> ● Domaine Clusel-Roch	10	5.5
30 <b>Côte Roannaise, Oudan 2015</b> ● Domaine Sérol	7	4	90 <b>Dolcetto D'Alba 2016</b> ● Roagna, Italy	10	5.5
27 <b>Naoussa, Jeunes Vignes de Xinomavro 2018</b> ● Domaine Thymiopoulos, Greece	7	4	26 <b>Vinos de Madrid, La Bruja de Rozas 2015</b> ● Comando G, Spain	9	5
15 <b>IGP Val de Loire, Sauvignon Blanc 2015</b> ● Clos Saint-Fiacre	8	4.5	20 <b>Rheinhessen, Riesling Trocken 2018</b> ● Wittmann, Germany	9	5
28 <b>Côtes-du-Rhône, Sommelongue 2015</b> ● Domaine André Brunel	6	3.5	65 <b>Coteaux du Lyonnais, L'Hecto 2015</b> ● Domaine Clusel-Roch	10	5.5
7 <b>Bergerac, Cuvée des Conti 2014</b> ● Château Tour des Gendres	7	4	21 <b>Saint Romain 2013</b> ● Domaine Taupenot-Merme	13	7
9 <b>Rías Baixas, Albariño 2018</b> ● Martin Codax, Spain	8	4.5	2 <b>Štúrovo, Château Belá Riesling 2012</b> ● Egon Müller, Slovakia	12	6.5
24 <b>Mendocino County, Zinfandel 2015</b> ● Edmeades, United States	7	4	92 <b>Marsannay 2014</b> ● Domaine Sylvain Pataille	12	6.5
87 <b>Côtes du Roussillon Villages, Roboul 2013</b> ● Domaine Danjou Banessy	8	4.5	83 <b>Rioja, Rayos Uva 2017</b> ● Olivier Rivière, Spain	9	5
89 <b>Burgenland, Velvet N.V.</b> ● Pittnauer, Austria	7	4	32 <b>Bordeaux, Vin de Jardin 2014</b> ● Domaine de Galouchey	11	6
28 <b>Côtes-du-Rhône, Sommelongue 2015</b> ● Domaine André Brunel	6	3.5	35 <b>Corbières, Campagnès 2013</b> ● Domaine Maxime Magnon	10	5.5



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15 <b>Burgenland, Velvet N.V.</b> ● Pittnauer, Austria	7	4	110 <b>Jerez, Amontillado 12 years</b> ● El Maestro Sierra, Spain	13	7
103 <b>Arbois, Sacha N.V.</b> ● Jacques Puffeney	8	4.5	17 <b>Bordeaux 2014</b> ● Château Grand Village	10	5.5
15 <b>IGP Val de Loire, Sauvignon Blanc 2015</b> ● Clos Saint-Fiacre	8	4.5	10 <b>Marlborough, Sauvignon Blanc 2018</b> ● Dog Point, New Zealand	12	6.5
7 <b>Bergerac, Cuvée des Conti 2014</b> ● Château Tour des Gendres	7	4	110 <b>Jerez, Amontillado 12 years</b> ● El Maestro Sierra, Spain	13	7
24 <b>Mendocino County, Zinfandel 2015</b> ● Edmeades, United States	7	4	3 <b>Mâcon-Uchizy, Les Maranches 2014</b> ● Les Héritiers du Comte Lafon	12	6.5
66 <b>Poiré Brut, Authentic N.V.</b> ● Eric Bordelet	6	3.5	50 <b>Málaga, M.R. 2015</b> ● Telmo Rodriguez, Spain	13	7
55 <b>Moscato d'Asti 2018</b> ● G.D.Vajra, Italy	8	4.5	47 <b>Mosel, Riesling Auslese, Sonnenuhr 2017</b> ● Heinrichshof, Germany	13	7
98 <b>Chinon, La Cuisine de ma Mère 2015</b> ● Domaine Nicolas Grosbois	6	3.5	34 <b>Commandaria, Saint Nicholas 2013</b> ● Ètko, Cyprus	13	7
54 <b>Rueda, Semidulce 2015</b> ● Javier Sanz, Spain	5	3	51 <b>Tokaji, Édes Szamorodni 2015</b> ● Domaine Disznókó, Hungary	13	7
55 <b>Moscato d'Asti 2018</b> ● G.D.Vajra, Italy	8	4.5	47 <b>Mosel, Riesling Auslese, Sonnenuhr 2017</b> ● Heinrichshof, Germany	13	7

● Dry white wine      ● Sweet white wine      ● Red wine      ● Rosé wine  
● Sparkling white wine      ● Sweet sparkling wine      ● Fortified wine      ● Sparkling rosé wine      ▲ Spirit

## STARTERS

FOIE GRAS ROYAL, young spring peas, Madeira and camomile, toasted brioche	15
CHESTNUT GNOCCHI, Jerusalem artichoke, hazelnut velouté	14/24
LOCH CRINAN SCALLOP SOUP, kohlrabi, coconut, galangal, lemongrass	16
GLAZED VEAL SWEETBREADS, chanterelles, wild garlic, spring white truffle	22
SPELT LOBSTER RISOTTO, lobster bisque	13/26
KING CRAB, black garlic, avocado, spring radish, nori seaweed	16

## MAIN COURSES

CORNISH BASS, young sprouting broccoli, mussels Bourguignon, smoked almond	32
CORNISH TURBOT, Jerusalem artichoke, peacock kale, sauce Albufera	32
NEWLYN COD, brandad, peas, Jersey royal potatoes, lavender	28
ROASTED SQUAB PIGEON, glazed salsify, heritage beetroot, Yorkshire rhubarb	29
MILK FED LAMB RACK, sheep's curd, calçot onions, morel mushrooms	34
SUCKLING PIG, soya & yuzu glaze, potato fondant, trompette mushrooms	30
ROASTED RIB OF CORNISH BEEF, haricot vert, hazelnut, foie gras, black truffle For 2	85

## SIDES

MARKET VEGETABLES / POTATO MASH	4
MACARONI CHEESE, coquillettes, ham, emmental, bechamel, duxelle	8

*L'accord Mets & Vins*



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## CHEESES

BEAUVALE BLUE, pasteurised cow, Nottinghamshire, England	14
DODDINGTON, unpasteurised cow, Northumberland, England	10
TOMME DU FUZON, unpasteurised goat, Loire Valley, France	12
COMTE RESERVE, aged 20 months, unpasteurised cow, Franche-Comté, France	14
BRILLAT SAVARIN, black truffle, unpasteurised cow, Burgundy, France	18

## DESSERTS

PINK GRAPEFRUIT SOUFFLÉ, white chocolate ice cream, hobnob biscuit	10
PINK LADY APPLE TART TATIN, vanilla ice cream For 2	18
AZÉLIA CHOCOLATE, brownie, hazelnut praline, yuzu	12
PRESERVED LEMON TART, burnt buttermilk ice cream, white chocolate crumble	9
MONT BLANC, chestnut cream, black truffle ice cream	12

For Vegetarian options, please ask our team

Some dishes may contain allergens. If you have an allergy, please inform a member of the team prior to ordering

# LES VINS AU VERRE

< £20

125ml 70ml from £20

125ml 70ml

57 <b>Jurançon Sec 2012</b> ● Domaine de Souch	14	8	69 <b>Chablis Premier Cru, Butteaux 2010</b> ● François Raveneau	32	18
40 <b>Mercurey, Les Ruelles 2007</b> ● Château de Chamirey	16	9	73 <b>Puligny-Montrachet 1er Cru, Les Combettes 2011</b> ● Domaine Etienne Sauzet	45	25
56 <b>Champagne Brut, Rosé de Saignée N.V.</b> ● Drappier	16	9	70 <b>Blanc Fumé de Pouilly, Buisson Renard 2007</b> ● Domaine Didier Dagueneau	38	22.5
38 <b>Vin de Pays du Gard 2012</b> ● Roc d'Anglade	16	9	71 <b>Alsace Riesling, Clos Ste Hune 2007</b> ● F.E. Trimbach	70	39
44 <b>Central Otago, Cornish Point 2015</b> ● Felton Road, New Zealand	18	10	62 <b>Brut Grand Cru, Blanc de Blancs, Nuit Blanche N.V.</b> ● Petit & Bajan	23	13
18 <b>Friuli Colli Orientali, Illivio 2013</b> ● Livio Felluga, Italy	16	9	58 <b>Champagne Brut, Grand Siècle N.V.</b> ● Laurent-Perrier	35	20
22 <b>Valdeorras, As Sortes 2016</b> ● Raphael Palacios, Spain	18	10	78 <b>Volnay 1er Cru, Santenots du Milieu 2005</b> ● Domaine des Comtes Lafon	51	29.5
8 <b>Trebbiano D'abruzzo, Bianchi Grilli 2013</b> ● Torre Dei Beati, Italy	14	8	104 <b>Rioja Blanco 2015</b> ● Remelluri, Spain	31	17
13 <b>Auckland, Estate Chardonnay 2017</b> ● Kumeu River, New Zealand	16	9	77 <b>Hermitage 2006</b> ● Domaine Jean-Louis Chave	63	35
85 <b>IGT Terre Siciliane, Il Frappato 2017</b> ● Arianna Occhipinti, Italy	20	11	80 <b>Pomerol 1995</b> ● Château Gazin	73	41
41 <b>Priorat, Torroja 2017</b> ● Terroir Al Limit, Spain	20	11	82 <b>Clos de Tart, Grand Cru 2004</b> ● Mommessin	71	40
94 <b>Sancerre, Charlouise 2012</b> ● Domaine Vincent Pinard	18	10	86 <b>Châteauneuf-du-Pape, Réserve des Célestins 2009</b> ● Henri Bonneau	111	62
39 <b>Bourgueil, Mi Pente 2014</b> ● Domaine de la Butte	14	8	88 <b>Saint-Julien 2006</b> ● Château Léoville Poyferré	48	25



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109 <b>Porto Tawny 10 years</b> ● Fonseca, Portugal	19	10	61 <b>Rivesaltes Ambré Dame Jeanne</b> ● Mas Del Mas	32	18
72 <b>Gaillac, Vin de Voile 2000</b> ● Domaine R&B. Plageoles	18	10	1 <b>Valais, Arvine 2015</b> ● Christophe Abbet, Switzerland	22	12.5
101 <b>Givry Premier Cru, Clos de la Servoisine 2011</b> ● Domaine Joblot	14	8	70 <b>Blanc Fumé de Pouilly, Buisson Renard 2007</b> ● Domaine Didier Dagueneau	38	22.5
68 <b>Palette 2016</b> ● Château Simone	19	10.5	102 <b>Arbois, Vin Jaune 2008</b> ● Jacques Puffeney	32	18
63 <b>Madeira, Bual 10 years</b> ● Blandy's, Portugal	19	10	77 <b>Hermitage 2006</b> ● Domaine Jean-Louis Chave	63	35
53 <b>Muscat du Cap Corse 2014</b> ● Domaine Giudicelli	14	8	49 <b>Sauternes 1997</b> ● Château Suduiraut	31	17
109 <b>Porto Tawny 10 years</b> ● Fonseca, Portugal	19	10	52 <b>Calvados Pays d'Auge, 18 ans d'âge</b> △ Adrien Camut	3.5cl	23
105 <b>Don Pedro Ximenez, Gran Reserva 1983 Magnum</b> ● Toro Albala, Spain	18	10	61 <b>Rivesaltes Ambré Dame Jeanne</b> ● Mas Del Mas	32	18
53 <b>Muscat du Cap Corse 2014</b> ● Domaine Giudicelli	14	8	45 <b>Valais, Alchimie 2003</b> ● Christophe Abbet, Switzerland	117	66
109 <b>Porto Tawny 10 years</b> ● Fonseca, Portugal	19	10	48 <b>Vin de Constance 2015</b> ● Klein Constantia, South Africa	48	27

We do not accept cheques, foreign currencies payment available  
A 12.5% discretionary service charge will be added to your bill all of which is fully distributed to the team

Taillevent Operations Ltd t/a Les 110 de Taillevent, London

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○ Sparkling white wine      ○ Sweet sparkling wine      ● Fortified wine      ● Sparkling rosé wine      △ Spirit



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## TASTING MENU

6 courses £65

### PRESSED TERRINE OF FOIE GRAS

Celery, blood orange, pistachio

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### SPELT LOBSTER RISOTTO

Lobster bisque

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### CORNISH BASS

Young sprouting broccoli, mussels Bourguignon,

smoked almond

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### MILK FED LAMB RACK

Sheep's curd, calçot onions, morel mushrooms

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### RHUBARB & CUSTARD

Cucumber & gin sorbet

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### AZÉLIA CHOCOLATE

Brownie, hazelnut praline, yuzu

Two wine pairing options available:

discovery wine pairing at £45 or prestige wine pairing at £70



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