



DOWNSTAIRS AT DELUXE

APERITIF

NEGRONI

Tanqueray No. 10, Campari & Punt e Mes, stirred over ice
9.00

BELLINI

fresh peach lifted with prosecco
8.00

BILLECART SALMON BRUT RESERVE NV

Champagne, France
11.00

THE BOTANIST GIN

Fever Tree Tonic
6.50

WHITE WINE

175ml / 375ml / 750ml

VIIGNIER

'Le Paradou', Chateau Pesquie,
Ventoux, France, 2016
7 / 13 / 26

MACON UCHIZY

Domaine Talmard,
Burgundy, France, 2016
7 / 14 / 27

SAUVIGNON BLANC

Yealands 'Landmade'
Marlborough, New Zealand,
2016
9 / 17 / 32

PINOT GRIGIO

Sartori, Veneto, Italy, 2016
8 / 16 / 30

RED WINE

175ml / 375ml / 750ml

CÔTES DU RHÔNE

Domaine Ferraton,
France, 2015
8 / 16 / 30

MALBEC 'TRAPICHE'

Mendoza, Argentina, 2015
9 / 18 / 35

CABERNET SAUVIGNON

Chateau Ste. Michelle,
Washington State, USA, 2015
10 / 28 / 38

RIOJA RESERVA

Izadi, Spain, 2013
10 / 20 / 40

Full wine list available

APPETIZERS

CAPRESE SALAD DELUXE

burrata, San Marzano tomatoes, balsamic & basil..... 9.00

SEARED SCALLOPS

heritage carrot & buttermilk dressing..... 14.00

CRISPY DUCK SALAD

watermelon, bean sprouts, spring onion & sesame 9.00

KING PRAWN FRITTI

Bloody Mary mayonnaise & tartar sauce..... 13.00

LYONNAISE SALAD

crispy poached egg, black pudding, pancetta & mustard 8.00

3 VARIETIES OF SASHIMI

soy, pickled ginger, sriracha & wasabi

FOR ONE..... 15.00

TO SHARE 27.00

FRENCH ONION SOUP

croutons & 18 month aged Comté 8.00

CHICKEN LIVER PARFAIT

cherry jelly & toasted brioche 8.00

ENTRÉES

HALF SCOTTISH LOBSTER & FRIES

garlic butter or thermidor 24.00

GRILLED LEMON SOLE

beurre noisette, lemon, capers, parsley & new potatoes.... 24.00

MARKET FISH OF THE DAY

buttered new potatoes, spinach & hollandaise..... 20.00

ROASTED HALIBUT

butter beans, chorizo, Padrón pepper & Romesco sauce ... 25.00

MONKFISH CURRY

fragrant rice, raita, kachumba,
bhaji & mango chutney
22.00

ARTICHOKE RISOTTO

black truffle & girolle mushrooms..... 9.00 / 16.00

HONEY ROASTED DUCK

black cherry, puy lentils & roasted shallots..... 19.00

LAMB RUMP

girolles, Dauphinoise potatoes, mint & redcurrant..... 20.00

PARMESAN CRUSTED CHICKEN

globe artichoke & basil-lemon sauce 19.00

THE GRILL

"Cooked simply over hot coals"

FLAT IRON STEAK

shallot & red wine sauce
(8oz)
20.00

SIRLOIN STEAK

(12oz)
28.00

CÔTE DE BOEUF

(18oz)
32.00

FILLET STEAK

(8oz)
30.00

Sauces

béarnaise / peppercorn /
garlic butter / chimichurri

2.00

SIDE ORDERS

HOUSE SALAD

THICK CUT ROOSTERS

FRENCH FRIES

FINE BEANS

garlic, shallots & tomatoes

TENDERSTEM BROCCOLI

chilli, garlic & almonds

CAULIFLOWER CHEESE

GRATIN

3.50

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.