



The CHINOISERIE



ALL DAY DINING MENU

Caviars

Our selection of caviar is served with Russian garnishes & home-made whole wheat blinis.

Gold Edition - Royal Oscietra Hadid Caviar 30g Royal Oscietra caviar is renowned for its excellent egg quality & nutty flavor	95	Sultan's Edition - Almas Hadid Caviar 30g Almas (Persian for 'diamond') is harvested from extremely rare albino sturgeon	990
Black Diamond Edition Royal Beluga - Hadid Caviar 30g Beluga, the world's finest caviar, is created with the exquisite roe of the Huso Huso sturgeon	280		

Starters

Carpaccio of Tomato (v) Feta cheese, olives & basil oil	18	Spicy Roasted Prawns Tomato, spicy & lime mayonnaise	28
Scottish Smoked Salmon H. Forman & Son cured salmon, pink pepper, cucumber, crème fraîche & malt sourdough	24	Marinated Mini Burgers Asian style chicken burger with coleslaw & curry mayonnaise	22
Cornwall Calamari Crispy squid, green chili & citrus mayonnaise	16		

Salads

Kale Salad (v) Organic kale, redcurrant, pine nuts, feta cheese & crisped rice	18	Garden Salad (v) Your choice of dressing: 'citronette' or stravecchio balsamic vinegar	16
Caesar Salad 24 months aged Parmesan cheese, sourdough croutons & anchovies Enhance with:	19	Niçoise Salad Sustainable ventresca tuna, quail eggs & Cantabrico anchovies	21
Roasted chicken	7		
Pan-seared tiger prawns	9		

Sandwiches

All the sandwiches are served with your choice of triple cooked potato or mixed salad leaves

The Chinoiserie Club	28	Wagyu Beef Burger	42
Grilled chicken from Les Landes, egg, tomato & bacon		Black truffle mayonnaise, aged Comte cheese & caramelised red onions	
Truffle Croque-Monsieur	30	Vegan Burger (vg)	28
'Spigaroli' cooked cured ham, aged Comte cheese & home-made sourdough bread		Homemade bun, plant base patty, cheddar, mayonnaise, tomato & lettuce	
'Schiacciata' (v)	18	Wagyu Sando	79
48h natural proof bread, marinated grilled vegetables & Greek yoghurt dressing		Wagyu sirloin, winter black truffle, onion fondant & home-made brioche	

Main Courses

Pan Fried Line-Caught Seabass	37	Penne 'Arrabbiata'	25
Charred baby gem, Champagne & lovage		Wagyu beef Nduja, Taggiasca olives & parsley	
Lobster Linguine	42	Chicken from Les Landes	29
Scottish blue lobster, linguine pasta & lemon		Marinated baby chicken breast & pok choy	
Spaghetti Bolognese	28	Dry Aged Beef Fillet	36
Veal and porcini mushroom Bolognese & 30 month parmesan cheese		Mushroom & baby spinach 'papillote'	

Sides

Truffle French Fries	10	Triple Cooked Potato	7
Seasonal Grilled Vegetables	7	'Pommes Mouseline'	7
Green Beans with Shallots	7	Mixed Leaves Salad	7

Middle East Selection

Hummus & Seasonal Grilled Vegetables (vg)	10	Cold Mezze (vg)	31
Served with pitta bread		Hummus, moutabel, tabouleh Served with Arabic pickles, olives & warm pitta bread	
Mixed Grill	48	Hot Mezze	34
Lamb Kofta, chicken Shawarma, vegetable skewers Served with salad, warm pitta bread, garlic cream & harra sauce		Falafel, Kibbeh and Sambousek Served with Arabic pickles, tahini sauce & warm pitta bread	

Desserts

Neal's Yard Dairy Cheese Selection 18
Pain brioche, dry fruit bread & home-made compote

Artisanal Ice Cream & Sorbets 11
Home-made selection

The Patisserie Counter

Our Pastry Chef is delighted to present you his creation,
please select from our counter.

Cheesecake Collection

Exotic New York (v) 12
Cream cheese, mango-passion fruit confit & almond crumble

Classic Baked Cheesecake 14
Cream cheese, fresh berries & raspberry coulis

£12 In or £10 Out

Paris-Brest

Hazelnut cream, praline & choux pastry

Coffee Opera (v)

Coffee praline & chocolate cream

Seasonal Fruit Tart

Almond sponge, raspberry jam & vanilla cream

Tropézienne Tart

Orange blossom cream & brioche

Pistachio & Cherry Éclair

Pistachio cream & fresh cherries

Exotic New York Cheesecake (v)

Cream cheese, mango-passion fruit confit & almond crumble

£14 In or £12 Out

Classic Baked Cheesecake

Cream cheese, fresh berries & raspberry coulis

In or Out

Macaron

£2.5 or £2 / 1 piece

Selection of flavors of the day

Madeleine (v)

£2 or £1.5 / 1 piece

Lemon & vanilla

Kouign-amann

£6 or £4 / 1 piece

Cookie (v)

£4 or £3 / 1 piece

Triple chocolate or

Hazelnuts milk chocolate

Cannelé (v)

£5 or £4 / 1 piece