

# La Carte



## SNACK TO SHARE

ASSORTMENT OF CURED MEATS	19
MALDON OYSTER ON ICE	5/ PIECE
LANGOUSTINE TARTARE, crisps, espelette pepper	16
MUSHROOM TARTELETTE, crème fraiche, chives	15

## STARTER

CARLINGFORD OYSTER, spinach, saffron, Oscietra Caviar	15
BEEF RAVIOLO, forest mushroom, potato	21
CURED SCOTTISH SCALLOP, foie gras, black truffle, crème fraiche	25
PAN FRIED DUCK LIVER, apple, duck jus, brioche crumble	30
BEETROOT SALAD, goat's cheese, balsamic	17
NATIVE LOBSTER, pumpkin, orange	22
YUKON GOLD POTATOES, confit leek, truffle (vegetarian)	15

## MAIN

DEVON MONKFISH, mussels, citrus, leek, mussel sauce	37
CORNISH TURBOT, forest mushrooms, onion	50
NATIVE LOBSTER, spelt, parmesan (signature Les 110 de Taillevent London)	45
BEEF TENDERLOIN, swede, puntarella, beef sauce	50
WELSH LAMB SADDLE, carrot, mustard, lamb jus	35
SCOTTISH VENISON, parsnip, hen of the wood, venison jus	47
QUAIL, raisins, black salsify, Sauternes sauce	40
CARROT CONFIT, mustard, pickles (vegetarian)	22
HEN OF THE WOOD, mushroom puree, balsamic (vegetarian)	29

## CHEESE

SELECTION OF FRENCH AND BRITISH CHEESES	15
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## SIDE

BROCCOLI or CELERIAC ROYALE or CONFIT POTATOES	10
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## DESSERT

BLOOD ORANGE, vanilla, blood orange sorbet	15
COX APPLE TERRINE, cinnamon, Granny smith sorbet	14
HOT 70% CHOCOLATE MOUSSE (signature Les 110 de Taillevent)	15
PEAR TARTE TATIN, crème fraiche, for 2 (signature Les 110 de Taillevent)	32
YORKSHIRE RHUBARB, lemongrass	14
MILLE-FEUILLE, dark chocolate, hazelnut	15

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

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