



SMALL PLATES

Gordal olives 5
Smoked Almonds 5
Pain de campagne, salted butter 4.5
Selection of charcuterie & pickles 14
Grilled octopus, pickled chilli & gordal olive gilda 4 each
Comté gougeres, pickled walnut 8
Parmesan fritter, black garlic & shaved coppa 3 each
French fries, aioli 7

Courgette, stracciatella, lemon & almond 12
Tuna tartare, tomato, fennel & soft herbs 16
Charentais melon, Bayonne ham, lime & olive oil 14

RAW & SHELLFISH

Seasonal oysters, pickled seaweed mignonette
4.5 each | 1/2 dozen 24 | dozen 44
“The Grand” fruits de mer 95
Half lobster, dressed crab, scallop ceviche, oysters & mussels.
Soda bread & seaweed butter

GOTHIC SIGNATURES

Salt & pepper fried quail 16
Mushroom & black truffle Croque Madame 18
“The Grand” cheeseburger au poivre 21

TO FINISH

Crème caramel 8
French & British cheese, Epping honeycomb 18

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.
A discretionary service charge of 15% will be added to your bill.

