

ENTREE

SOUP DU JOUR, GRAINS & TREACLE BREAD,

6

GINGER & CHILI CRISPY CALAMARI, MIXED LEAF
SALAD, SESAME AIOLI

9

CHICKEN LIVER PARFAIT, HAM HOCK TERRINE,
HON-SHIMEJO MUSHROOMS, PEA, PICKLED
MUSTARD, BEET & RASPBERRY GEL

9

CRISPY DUCK SALAD, ORANGE SEGMENTS, MIXED
LEAF SALAD, SPICED ROAST SEEDS & ORANGE
VINAIGRETTE

10

COQUILLE ST. JACQUES, BAKED SCALLOPS, AGED
CHEDDAR, CRISPY PANCETTA & MASHED POTATO

13

LAMB BEIGNET, CRISPY LAMB ,CHOUX PASTRY,
MOROCCAN SPICED HUMMUS, ELDEFLOWER
YOGURT

10

TO SHARE

ROAST CAMEMBERT, PEAR & DATE
CHUTNEY & CRISPY BREADS

20

Rive
GAUCHE

SIDE 4

POTATO PUREE

MIXED LEAF SALAD

HOUSE CUT FRIES

SEASONAL GREENS

DESSERT

ROASTED PINEAPPLE, BLACK PEPPER, COCONUT & LIME
SORBET, PINEAPPLE BUTTER SAUCE

9

CHEESECAKE OF THE DAY
ASK YOUR SERVER

8

CREME BRULEE,
LANGUES DU CHAT BISCUIT

8

WHITE CHOCOLATE PANNA COTTA
SUMMER FRUIT COMPOTE, LANGUES DU CHAT BISCUIT

9

GRILLED PEACHES, POACHED IN PEDRO XIMENEZ, WHITE
CHOCOLATE BROWNIE, BLOOD PEACH, CREME FRAICHE ICE
CREAM

9

CHOCOLATE MOUSSE & TOFFEE TARTLET
CARAMELISED HAZELNUTS & VANILLA ICE CREAM

9

SELECTION OF CHEESE

9

MAINS

CATCH OF THE DAY, ASK YOUR SERVER

29

PAN FRIED SALMON, CHARRED TENDERSTEM BROCCOLI,
SMOKED CHICKPEA TOMATO CONCASSE, SALSA VERDE

21

CHARRED AUBERGINE CAVIER, POTATO , POLENTA, ONION & VEGAN CHEESE
GALETTES, CHICKPEA RAGU & VEGAN JUS

21

PAN FRIED CHICKEN SUPREME, SPRING PEA & MUSHROOM RISOTTO, CARROT &
ONION PUREE, CRISPY CHICKEN SKIN

23

10 OZ ANGUS SIRLOIN, CARAMELISED ONION PUREE, FRIZZLED ONIONS,
HOUSE CUT FRIES ,
A CHOICE OF BERNAISE OR PEPPER SAUCE

29

SURF & TURF, CRISPY PORK BELLY, SOFT SHELL CRAB, SAUTEED CABBAGE
AND BACON, CHAMP POTATO & JUS

26

SLOW COOKED LAMB SHOULDER, PEA & PANCETTA, MINT SAUCE, CHAMP
POTATO & LAMB JUS

21

TO SHARE

CÔTE DE BOEUF, FRIZZLED ONIONS, BERNAISE , PEPPER SAUCE,
HOUSE CUT FRIES

32 per person

Rive
GAUCHE