

# ROOFTOP BAR & GRILL

## SAMPLE MENU

*(Dishes and prices subject to change)*

### **British Oysters & Shellfish**

Rock oysters: six - 14 / twelve – 24

Plateau de fruits de mer for two (tiger prawns / mussels / clams / 6 rock oysters / cockles / crab) 34

Deluxe plateau de fruits de mer for two (with ½ lobster) 44

### **To Share**

Le grand aperitif Méditerranéen

(Crudités, tapenade, anchoïade, aubergine caviar, brandade de morue, pesto, olives & fougasse) 18

Mediterranean breads 3

Guindillas, Manzanilla olives and smoked almonds 8

Smoked salmon crostini 8

Octopus and chorizo skewers 15

Planche de charcuterie 18

Jambon noir de Bigorre 100g 19

Grilled French asparagus, shaved Parmesan 9

Niçoise salad 8 / 12 add yellow-fin tuna +9

### **Terrines by Stephane Reynaud: one pot for two to share served with crusty bread and butter**

Wild boar and red wine 12/Pork, bacon and shallot 12/Rabbit, chorizo and coriander 12

Pork, apple and gingerbread 12/Venison and blackcurrant 12

### **From The Robata Grill**

Lamb cutlets, roasted Provençale vegetables 23

Chicken skewers, tzatziki & spring onions 18

28 day dry-aged rib-eye, béarnaise, fries 32

Grilled lobster, garlic and parsley butter (half 22/ whole 38)

Sea reared trout, grilled endive, cucumber and roasted pepper salsa 24

Sashimi grade yellow-fin tuna, fennel and parsley 22

Grilled halloumi, roasted vegetables, black olive dressing 17

### **Sides**

Fries and aioli 5.5

Green leaf and herb salad 5

Couscous salad 6.5

Ratatouille 6

### **Cheese & Desserts**

A selection of French cheese 12

Petit pot au chocolat 6.5

Crème brûlée 5.5

Tarte du Jour 7

Ice cream and sorbet 6.5

**50% off all oysters, lobsters and shellfish every Sunday evening from 8pm.**

**Please note a 12.5% discretionary service charge is added to the final bill**

**Please inform the person taking your order if you have any dietary requirements or food allergies**