

RIVIÉ

DINNER

SMALL PLATES

CELERIAC VELOUTÉ 9 parmesan, oyster mushrooms pumpkin seeds	TERRINE 9 roasted pear, nut crumble mustard	SNAIL TOAST 13 charred garlic sourdough pickled shallot, herb butter
SEA BREAM CEVICHE 13 Coriander tiger milk, sweet potato, avocado, crispy spiced plantain	CAULIFLOWER 13 crispy egg, truffle	SCALLOPS 15 sweetcorn purée, radicchio Vendée ham

LARGE PLATES

WILD MUSHROOM GNOCCHI	19
Jerusalem artichoke, parmesan	
MARKET FISH	21
chef's choice	
HOXTON CHEESE BURGER	16
fries, salad	
BETROOTS AND GOAT'S CHEESE SALAD	15
spiced seeds, nuts, fennel	
ENTRECOTE 300G	32
fries, bearnaise, mustard leaf salad	
BABY CHICKEN	26
blue cheese puree, roasted cauliflower, hazelnut, peppercorn jus	
PUMPKIN TRIO	17
pumpkin purée and pickles, puffed rice	
GRILLED OCTOPUS	24
tomato fondue, crispy potatoes, capers, chili, chorizo	

SIDES

FRIES	4
with truffle +2	
SEASONAL VEGETABLE	5
pine nuts, parsley	
MAC & CHEESE	6
POMME PURÉE	5
with bone marrow +2	

DESSERTS

COCONUT MERINGUE	8
chocolate crèmeux, sablé	
PEAR CRUMBLE	8
caramel, pistacchio	
ALMOND DACQUOISE	8
clementines, white chocolate crèmeux	
GLOUTON COFFEE	9
ICE CREAMS AND SORBETS	6

All prices are net in €, including VAT 10%.

If you have a food allergy or intolerance please let your server know. Alternatively we have a list of allergens available from your server at anytime. We will gladly accept your restaurant ticket, apart from the weekend. We do not offer change from the unused ticket value. Cheques are not accepted.