

THE LONDON & PARIS

EST 1854

Starters

Fish soup & toasted sourdough 8

Smoked tiger prawns with kimchi aioli 12

Charcoal roasted heritage beetroot, lovage oil & fresh grated horseradish (vg) 10

Smoked burrata, roasted red onion, pickled plums & scorched red chillies (vg) 12

Beetroot cured salmon with wasabi aioli, roasted beetroot gel & dill 10

House-smoked mackerel pâté, pickled salty fingers, rhubarb ketchup & sourdough crisp 8

Lobster & Crab

½ grilled lobster with kombu boulangère potatoes, burnt lemon & garlic parsley butter 35

Dressed brown crab, pickled cucumber, brown crab aioli, pickled sea vegetables & 'nduja butter brioche 16

Seafood | Shells | Platters

Pan roasted fillet of hake with home smoked romesco sauce, toasted almonds, coal fired chorizo, rainbow chard & green oil 23

Shellfish broth with mussels, whole smoked prawns, octopus, white fish & samphire served with grilled 'nduja buttered sourdough 18

St Austell mussels with shallots, samphire, white wine cream sauce, lovage oil & toasted homemade sourdough 14.5

Please ask for the chef's platter - market price

Chef's Showcase

Seabass, smoked beef croquette, whipped butternut squash, potato pavé & crispy sage 21

Curried monk fish tail with spiced coconut dalh, roasted chickpeas & kimchi 21

Chargrilled ribeye with boulangère potatoes, charred sweet shallot & peppercorn sauce 32

Coal fired chicken with charred leeks, girolles, smoked leek tops & tarragon cream 19.5

Grilled harissa glazed carrots, whipped butter beans, rainbow chard & toasted seeds 15

Sides

Kombu seaweed fries | Pavé potatoes | Buttered Jersey Royal potatoes | Creamy pom purée |
Roasted hispi cabbage with 'nduja butter | Buttered samphire *all 4.5*

Please let your server know of any allergies or dietary requirements