

# Le Caprice

Cauliflower soup with crumbled stilton	9.00
Caesar Salad	12.00
Gem heart, shrimp and avocado salad	15.00
Mixed beets with goat's cheese and walnuts	16.00
Endive, pear and shaved fennel salad with pecorino	16.00
Crispy duck and watercress salad	17.00
Tomato and basil galette with burrata	18.00
Seared scallops, squash purée and crispy prosciutto	21.00
Sautéed foie gras with caramelised apples	23.00

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Wild mushroom risotto	15.00	22.00
Hamachi carpaccio with ginger and lime	15.00	22.00
Linguini with crab, chilli and garlic	16.00	24.00
Steak tartare	16.00	24.00
Rigatoni with wild boar ragù	17.00	26.00

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Salmon fishcake with buttered spinach and sorrel sauce	20.00
Chicken alla Milanese with parsley, lemon and garlic	21.00
Chargrilled squid with pimento salsa	22.00
Chopped steak with tomato relish and pommes allumettes	22.00
Deep-fried haddock with minted pea purée, fries and tartare sauce	23.00
Loin of yellow-fin tuna with spiced lentil salsa and arugula	25.00
Grilled calf's liver with colcannon and bacon	25.00
Roast Long Island duck with caramelised figs and vincotto	27.00
Atlantic halibut with olive mash and steamed littleneck clams	28.00
Thai-baked sea bass with fragrant rice	29.00
Rack of Colorado lamb with caponata	32.00
Chargrilled veal chop With sautéed chanterelles and pea shoots	38.00
Prime New York strip 28 day aged, with béarnaise sauce and pommes allumettes	40.00

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Green herb salad	6.00	Broccoli with chilli and garlic	6.00
Medium-cut fries/allumettes	7.00	Sautéed green beans with scallions	7.00
Gem heart and blue cheese salad	7.00	Spinach; steamed, buttered, olive oil	7.00