



Louie

L'APÉRO CHEZ LOUIE

£ 13.50

HUGO SPRITZ
WITH ST. GERMAIN

RUBY SPRITZ
WITH 1664 BLANC

SINGLE P&T
WITH PALMARAE
GOLDEN GIN

OYSTERS

MALDON
(NGC) £ 5.50 EACH

CAVIAR

OSCIETRA PRESTIGE
(30GR • 50GR) BLINIS &
CRÈME FRAÎCHE £ 85, £ 135

SNACKS

BASKET OF FRENCH
BAGUETTE & BUTTER (V) £ 6

NOCELLARA OLIVES (VE • NGC) £ 6

SALTED ALMONDS (VE • NGC) £ 6

GOUGÈRES (V) £ 6



PRE-THEATRE SET MENU

TWO COURSES £29 | THREE COURSES £35
FROM 5PM TO 7PM

STARTERS

DELICATELY SHAVED CELERIAC, PINE NUTS, TRUFFLE MAYONNAISE (VE • NGC)
GARDEN BEETROOT & PECAN NUT, FROMAGE FRAIS (V • NGC)
HAM & PARSLEY TERRINE, VEGETABLE PICKLE, SOURDOUGH TOAST



MAINS

GNOCCHI À LA PARISIENNE, WILD MUSHROOM (V)
CHICKEN BREAST, FORESTIÈRE (NGC)
SEA BREAM, LEEK, WHITE WINE VELOUTÉ (NGC)



SIDES

FRIES (VE • NGC) £ 7
PARMESAN & TRUFFLE (V • NGC) £ 11.50

HONEY-GLAZED
BABY CARROTS (V • NGC) £ 7

BROCCOLI TENDERSTEM (VE • NGC) £ 8

GRATINATED CAULIFLOWER (V) £ 8

MASHED POTATOES (V • NGC) £ 7
TRUFFLE (V • NGC) £ 11.50

RED OAK LEAF SALAD (VE • NGC) £ 7

AVOCADO (V • NGC) £ 7

PEPPERCORN SAUCE, RED WINE JUS
OR BÉARNAISE SAUCE (NGC) £ 5 EACH



DESSERTS

L'EXOTIQUE, MANGO SALSA, PINEAPPLE, MANGO SORBET (VE • NGC)
PISTACHIO PARIS-BREST, CHOCOLATE SAUCE (V)

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.

PRICES INCLUSIVE OF VAT AT 20%.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

H O R S D ' O E U V R E

FRENCH ONION SOUP £ 14

GRATINATED SEA SCALLOP
WITH CHAMPAGNE SABAYON (NGC) £ 21

BEEF CARPACCIO, ROCKET PISTOU
& PARMESAN SHAVINGS £ 19

SEA BREAM CARPACCIO,
PASSION FRUIT DRESSING (NGC) £ 19

GARDEN BEETROOT & PECAN NUT,
FROMAGE FRAIS (V · NGC) £ 16

HAM & PARSLEY TERRINE, VEGETABLE
PICKLE, SOURDOUGH TOAST £ 17

DELICATELY SHAVED CELERIAC, PINE NUTS
TRUFFLE MAYONNAISE (VE · NGC) £ 16

ARTICHOKE & BABY SPINACH,
TRUFFLE DRESSING (VE · NGC)
Small £ 15, Large £ 19

CRAB & SMOKED SALMON SALAD,
AVOCADO, FENNEL & APPLE £ 18

FENNEL, ORANGE & QUINOA
SALAD, CITRUS DRESSING (VE) £ 14

M A I N S

MACCHERONI, TRUFFLE &
AGED PARMESAN (V) £ 38

VEGAN FETA, CRISPY KALE
& PUMPKIN PESTO (VE · NGC) £ 24

BEEF FILLET, PEPPERCORN SAUCE (NGC) £ 44

VENISON, CELERIAC REMOULADE,
BLACKBERRY JUS (NGC) £ 43

ROAST BABY CHICKEN, NEW POTATOES,
FORESTIÈRE (NGC) £ 36

SEA BASS, LEEK, WHITE WINE VELOUTÉ (NGC) £ 38

DOVER SOLE MEUNIÈRE,
LEMON & CAPERS 600GR (NGC) £ 85
TO SHARE OR INDIVIDUAL

LOBSTER VOL-AU-VENT, BUTTERY PUFF
PASTRY & LOBSTER BISQUE £ 55

BEEF CHEEK, BOURGUIGNON STYLE (NGC) £ 38

CÔTE DE BŒUF 1KG,
RED WINE JUS (NGC) £ 125
TO SHARE

S I D E S

FRIES (VE · NGC) £ 7
PARMESAN & TRUFFLE (V · NGC) £ 11.50

HONEY-GLAZED
BABY CARROTS (V · NGC) £ 7

BROCCOLI TENDERSTEM (VE · NGC) £ 8

GRATINATED CAULIFLOWER (V) £ 8

MASHED POTATOES (V · NGC) £ 7
TRUFFLE (V · NGC) £ 11.50

RED OAK LEAF SALAD (VE · NGC) £ 7

AVOCADO (V · NGC) £ 7

PEPPERCORN SAUCE, RED WINE JUS
OR BÉARNAISE SAUCE (NGC) £ 5 EACH

