




Starter and Main Course

£49.50 Minimum charge for dinner

Signed Copy of “Starters” Book from Shane Osborn is Available
Pied-a-Terre Buys all It’s Fish from Sustainable Sources



Starters

Carrot and Lime Marinated Scallops with
Avocado Purée, Baby Carrots and Pea Shoots

Caramelised Veal Sweetbread, Tart Fine of Baby
Artichokes, Hazelnut and Asparagus Vinaigrette,
Bay Leaf Foam

Tuna Wrapped in Parma Ham with Soft Poached
Quail Eggs, Green Beans, Pickled Mouli,
Parsley Purée

Seared and Poached Foie Gras with a
Ragout of Borlotti Beans, Morels,
Fresh Pasta and Sauternes Consommé
(supplement £7.50)

Stuffed Pigs Trotter with Cep and Madeira Purée,
Snails Beignets and Smoked Bacon Oil

Pan-Fried Langoustines with Apple Jelly,
Celery Emulsion, Pork Crackling
and Walnut Crumb
(supplement £5.00)

Main courses

Poached Dover Sole with Dried Green Olives,
Jersey Royal Potatoes and Spring Vegetables
in a Herb Nage, Baby Wood Sorel

Roasted Saddle of Rabbit with Grelot Onions,
Confit Potatoes, Broad Beans and Madeira
Sauce

Pan-Fried John Dory with Roast Shallots,
Green Tomato Fondue, Scallop Sausage and
Vichyssoise Foam

Best End of Salt Marsh Lamb, Honey Glazed
Turnip, Boudin of Morteaux Sausage,
Celeriac Purée and Wild Rocket

Roasted Sea Bass with Squid, Fennel Purée,
Vinaigrette of Cockles, Red Pepper
and Razor Clams

Roasted Breast of Black Leg Chicken with
Garlic Purée, Potato Gnocchi, English
Asparagus, Peas and Broad Beans