

MAISON SOUTINE

Viennoiserie

Croissant au Beurre 3.50 Pain au Chocolat 3.50 Pain aux Raisins 4.00

Cereals & Fruit

Grapefruit: pink 3.25 or caramelised 4.25 Soutine Granola 4.50 with berries 7.50
Coconut Milk Bircher muesli 5.50 Seasonal Fruit Yoghurt Pot 5.75
Fresh Fruit Salad 6.25

Les Plâts

Classic Porridge Oats 3.75 Creamed Porridge, Fruit Compote 4.95
Cumberland Sausage Sandwich 5.50 Crispy Bacon Roll 5.50 with fried egg 7.25
Mashed Avocado 6.75 Arbroath Smokies 12.50
on sourdough toast grain mustard butter

Buttermilk Pancakes

with maple syrup 6.50 ~ with bacon 7.50 ~ with seasonal berries 9.00

Les Oeufs

Eggs Benedict 6.50/11.25 ~ Eggs Florentine 6.75/12.00 ~ Eggs Royale 7.75/13.50
Boiled 'Burford Brown' Eggs with Oscietra Caviar 31.75

Brouillés - Scrambled

yorkshire ham 7.75
comté cheese & chives 8.75
severn & wye
smoked salmon 11.25

Sur Le Plat - Fried

field mushrooms 6.25
black pudding 6.50
cumberland sausage 7.25
yorkshire ham 7.75
potato rösti. 8.25

Omelette Au Choix

aux fines herbes 6.75
yorkshire ham 7.75
comté cheese. 8.75

The English 12.75

choice of fried, poached or scrambled eggs
with bacon, sausage, tomato, black pudding and mushrooms

Toast

white or wholemeal bloomer, sourdough, gluten free: white or brown 1.75
with butter and homemade preserves 2.00

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Prices include VAT ~ Cover charge 2.00 11.30am - 3pm and 5.30pm - 10.30pm in the dining room

MAISON SOUTINE

Les Plats

Seasonal Fruit Yoghurt Pot 5.75 Mashed Avocado 6.75
Arbroath Smokies 12.50 Potato Rosti 8.25
Buttermilk Pancakes
with maple syrup 6.50 with bacon 7.50 with seasonal berries 9.00

Les Oeufs

Eggs Florentine
small 6.75 large 12.00
Eggs Benedict
small 6.50 large 11.25
Eggs Royale
small 7.75 large 13.50
Smoked Salmon,
Scrambled Eggs 11.25

Croques & Sandwiches

Croque Monsieur 8.25
gruyère, ham, béchamel sauce
on toasted bloomer

Croque Madame 8.50
gruyère, ham, béchamel sauce, fried egg
on toasted bloomer

Club Pan Bagnat 10.75
grilled chicken, bacon, avocado, tomato
on pain de campagne

Hors d'Oeuvres

Minted Pea Soup 4.50
Avocado Vinaigrette 6.25 Beetroot Terrine with Horseradish Cream 8.50 Tarte aux Epinards 6.75
Wild Mushrooms on Toasted Brioche 9.25 Whole Globe Artichoke 10.25 Oak Smoked Salmon, Shallots and Capers 11.25
Steak Tartare small 9.75 large 19.75 Prawn & Avocado Cocktail with sauce Marie Rose 9.75

Les Salades

Endive & Goats' Curd Salad 8.50
with dandelion leaves and an orange dressing
Super Greens Salad 7.50
with cranberries, pumpkin & sunflower seeds
Tenderstem Broccoli 6.75
with a coddled egg sauce
Chopped Chicken & Tarragon Salad
small 8.95 large 12.25
Salade Niçoise with Agromar Tuna
small 10.50 large 15.75

Plâts Principaux

Grilled Fillet of Salmon 15.75
green beans, hollandaise sauce
Goujons of Haddock small 8.50 large 15.75
with tartare sauce
Pan-Seared Fillet of Sea Bass 19.75
tenderstem broccoli, sauce vierge
Steak Frites et Salade 18.50
with sauce béarnaise
Escalope de Veau Viennoise 21.75
with beurre noisette
Coq au Riesling
for one 15.25 for two 29.00

les garnitures

pommes frites 3.95 - buttery mash 3.95 - pommes nouvelles 4.25
petits pois à la française 3.50 - coleslaw 3.25 - gem heart salad 3.50 - mixed courgette salad 4.25

Glaces

Sorbet Maison 4.25
Coupe Lucian 6.75
pistachio, hazelnut, almond
nougatine ice creams with
whipped cream and butterscotch sauce
Banana Split 6.95
caramelised banana, vanilla
ice cream, whipped cream

Pâtisseries & Desserts

Salted Caramel Eclair 3.50
Black Forest Gâteau 5.25
Tarte Fine aux Pommes 5.75
Mousse aux Deux Chocolats 5.95
Gâteau Napoléon 6.50
Mint Infused Fruit Salad 7.00

Friandises

Salted Caramel Florentines 1.95
Soutine Truffles 2.50
Selection of Macaroons 3.95

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Crustacés

Prestige de Claire Oysters 2.50 each
with shallot vinegar

Prawn & Avocado Cocktail 9.75
with sauce Marie Rose

Isle of Skye Queen Scallops 10.75
with lemon & herb dressing

Hors d'Oeuvres

Radis au Beurre 3.75

Minted Pea Soup 4.50

Soupe à l'Oignon 5.50

Avocado Vinaigrette 6.25

Beetroot Terrine with Horseradish Cream 8.50

Tarte aux Epinards et Gruyère 6.75

Wild Mushrooms on Toasted Brioche 9.25

Whole Globe Artichoke 10.25

Cured Herring, Sweet Mustard and Cucumber 9.25

Chicken Liver Parfait with a Sauternes Jelly 10.50

Oak Smoked Salmon, Shallots and Capers 11.25

Escargots à la Bourguignonne (6) 8.25 / (12) 16.00

Steak Tartare small 9.75 large 19.75

Croques & Sandwiches

Croque Monsieur 8.25
with gruyère, ham, béchamel sauce
on toasted bloomer

Croque Madame 8.50
with gruyère, ham, béchamel sauce, fried egg
on toasted bloomer

Club Pan Bagnat 10.75
grilled chicken, bacon, avocado, tomato
on pain de campagne

Les Oeufs

Eggs Benedict small 6.50 large 11.25

Eggs Florentine small 6.75 large 12.00

Eggs Royale small 7.75 large 13.50

Smoked Salmon, Scrambled Eggs 11.25

Les Salades

Endive & Goats' Curd Salad 8.50
with dandelion leaves and an orange dressing

Super Greens Salad 7.50
with cranberries, pumpkin & sunflower seeds

Tenderstem Broccoli 7.50
with a coddled egg sauce

Chopped Chicken & Tarragon Salad
small 8.95 large 12.25

Salade Niçoise with Agromar Tuna
small 10.50 large 15.75

Plâts Principaux

Grilled Fillet of Salmon 15.75
green beans, hollandaise sauce

Goujons of Haddock small 8.50 large 15.75
with tartare sauce

Pan-Seared Fillet of Sea Bass 19.75
tenderstem broccoli, sauce vierge

Daube de Bœuf 21.00
celeriac purée and carrots

Escalope de Veau Viennoise 21.75
with jus parisienne

Lemon Sole 'Véronique' 27.50
muscat grapes, vermouth sauce

Confit de Canard 14.75
braised puy lentils

Coq au Riesling
for one 15.25 for two 29.00

Steak Frites et Salade 18.50
with sauce béarnaise

Filet de Bœuf 'Au Poivre' 26.50
confit shallots, green peppercorn sauce

les garnitures

pommes frites 3.95 - buttery mash 3.95 - pommes nouvelles 4.25

petits pois à la française 3.50 - wilted spinach 3.95 - coleslaw 3.25 - gem heart salad 3.50 - mixed courgette salad 4.25

Glaces

Sorbet Maison 4.25

Coupe Lucian 6.75
pistachio, hazelnut, almond
nougatine ice creams with
whipped cream and butterscotch sauce

Banana Split 6.95
caramelised banana, vanilla
ice cream, whipped cream

Pâtisseries & Desserts

Salted Caramel Eclair 3.50

Black Forest Gâteau 5.25

Tarte Fine aux Pommes 5.75

Mousse aux Deux Chocolats 5.95

Gâteau Napoléon 6.50

Mint Infused Fruit Salad 7.00

Fromages

A Selection of Cheeses 10.50
served fully garnished

Friandises

Salted Caramel Florentines 1.95

Soutine Truffles 2.50

Selection of Macaroons 3.95

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MAISON SOUTINE

Hors d'Oeuvres

Radis au Beurre 3.75 Minted Pea Soup 4.50 Avocado Vinaigrette 6.25
Beetroot Terrine with Horseradish Cream 8.50 Wild Mushrooms on Toasted Brioche 9.25
Whole Globe Artichoke 10.25 Tarte aux Epinards et Grayère 6.75

Les Salades

Tenderstem Broccoli 7.50
with a coddled egg sauce

Super Greens Salad 7.50
with cranberries, pumpkin & sunflower seeds

Endive & Goats' Card Salad 8.50
with dandelion leaves and an orange dressing

Chopped Vegetable & Grayère Cheese Salad
small 8.95 large 12.25

Plâts Principaux

Omelette aux Fines Herbes 6.75

Eggs Florentine
small 6.75 large 12.00

Spiced Vegetable Haché 12.25
with double fried egg

Spinach Pierogies 12.75
with peas, broad beans and asparagus

les garnitures

pommes frites 3.95 ~ buttery mash 3.95 ~ pommes nouvelles 4.25
petits pois à la française 3.50 ~ wilted spinach 3.95
gem heart salad 3.50 ~ coleslaw 3.25 ~ mixed courgette salad 4.25

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Champagne Cocktails £9.50

All made with Pommery Brut Royal NV Champagne

Alfonso

dubonnet, angostura bitters, lemon juice, sugar

Kir Imperial

finlandia vodka, crème de mure

Classic Champagne Cocktail

maxim trijol cognac, angostura bitters, sugar

French 75

bombay sapphire gin, lemon juice, sugar

Montparnasse

dupont calvados, apple juice, mint

House Cocktails £10.25

Le Forum

bombay sapphire gin, grand marnier, dry vermouth

French Martini

finlandia vodka, chambord, pineapple juice

Libertine

finlandia vodka, campari, grapefruit and lemon juices

French Negroni

bombay sapphire gin, lillet, sweet vermouth

1789

woodford reserve bourbon, lillet, dry white wine

Le Blonde

bombay sapphire gin, lillet,
st. germain elderflower liqueur, grapefruit juice

Classic Cocktails £9.75

Sidecar

maxim trijol cognac, triple sec, lemon juice, sugar

Negroni

bombay sapphire gin, campari, sweet vermouth

Cosmopolitan

grey goose citron vodka, triple sec,
cranberry and lime juices

Espresso Martini

finlandia vodka, tasolini coffee liqueur, espresso coffee

Manhattan

woodford rye whiskey, sweet vermouth, angostura bitters

Margarita

jose cuervo 1800 tequila, triple sec, lime juice

Old Fashioned

woodford reserve bourbon, bitters, sugar

Alcohol Free Cocktails £6.00

Lemon Grove

seedlip garden, pressed lemon, rosemary, sugar syrup

Koko

seedlip spice, coconut syrup, ginger ale, lime juice

Sunrise

grenadine, pineapple juice, orange juice

Sunset

orange juice, grapefruit juice, sour mix

Virgin Colada

pineapple juice, coconut syrup, lime juice

MAISON
SOUTINE

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Wine Menu

Champagne

	150ml glass	bottle
Pommery Brut Royal (halves) NV		28.50
Bollinger Rosé (halves) NV 375ml		47.00
Pommery Brut Royal NV	9.50	55.00
Ayala Rosé Majeur NV	15.00	72.00
Bollinger Spécial Cuvée NV	17.50	82.00
Jacquesson Cuvée No. 741 NV		87.00
Bollinger Rosé NV		95.00
Ruinart Blanc de Blancs NV	25.00	100.00
Krug Grande Cuvée (halves) NV		115.00
Charles Heidsieck Millésime 2006.		136.00
Dom Pérignon 2009.		180.00
Krug Grande Cuvée NV		225.00
SPARKLING		
Crémant de Loire Brut, Domaine Langlois-Château NV	7.00	35.00

White

	175ml glass	bottle
Côteaux de l'Ardèche 'Les Terrasses' 2017, Rhône	4.95	19.95
Les Fleurs de Montblanc Sauvignon Blanc 2017, Pays d'Oc	5.50	22.00
Vignes d'Oc Chardonnay 2018, Languedoc	6.00	24.00
Picpoul de Pinet 2018, Château de la Mirande, Languedoc	7.00	27.50
Muscadet de Sèvre et Maine 'sur Lie' 2018, Domaine des Hauts Pémions, Loire.	7.50	30.00
Valençay Sauvignon Blanc/Chardonnay 2017, Sébastien Vaillant, Loire	8.00	32.00
Bourgogne Aligoté 2016, Domaine Ballot-Millot	8.50	34.00
Vouvray Sec 2017, Domaine Didier Champalou, Loire	9.00	36.00
Bourgogne Chardonnay 2017, Collovray et Terrier	9.50	38.00
Riesling d'Alsace 2017, Cave de Hunawehr, Alsace	10.00	40.00
Petit Chablis 2017, Domaine du Colombier, Bourgogne	10.50	42.00
Sancerre 2018, Domaine André Dezat, Loire	11.25	45.00
Pouilly Fuissé 2018, 'Vieilles Vignes de Solutre', Domaine des Gerbeaux, Bourgogne.	12.50	50.00
Gewürztraminer Kessler 2015, Alsace Grand Cru, Schlumberger, Alsace		58.00
Savagnin Terrasse 2016, Domaine de la Renardière, Jura		65.00
Montagny 1er Cru 2016, Domaine Jean-Marc Boillot, Bourgogne		70.00
Domaines Ott Blanc de Blancs 2016, Clos Mireille, Côtes de Provence		80.00
Condrieu 2016, 'La Combe de Mallevall', Michel et Stéphane Ogier, Rhône		90.00
Meursault 2017, Charles Maxime, Domaine Latour Giraud, Bourgogne		100.00
Puligny-Montrachet 2016, Domaine Jacques Carillon, Bourgogne		125.00
Chassagne Montrachet 1er Cru 'Les Vergers' 2013, Domaine Philippe Colin, Bourgogne		150.00

Rosé

	175ml glass	bottle
Vignes d'Oc Rosé 2018, Languedoc.	4.95	19.95
Rosé de Triennes 2017, Côteaux Varois, Provence.	8.50	34.00
Sancerre Rosé 2018, Domaine Andre Dezat, Loire	11.25	45.00
Château Roubine Rosé 2018, Côtes de Provence.	12.00	48.00

Red

	175ml glass	bottle
Vignes d'Oc Rouge 2017, Languedoc Roussillon.	4.95	19.95
Nordoc Merlot 2018, Pays d'Oc	5.50	22.00
Cabernet Sauvignon 2017, Côteaux de l'Ardèche	6.00	24.00
Corbières 2016, Château La Bastide, Languedoc	7.00	27.50
Pinot Noir 2017, 'La Muse de Cabestany', Languedoc	7.50	30.00
Château des Antonins 2015, Bordeaux Supérieur	8.00	32.00
Côtes du Rhône 2016, Domaine Saint Gayan	8.50	34.00
Cahors Héritage Malbec 2015, Château du Cèdre	9.00	36.00
Saumur-Champigny 2016, Domaine Langlois-Château, Loire	9.50	38.00
Brouilly 2017, Château de Pierreux, Beaujolais	10.00	40.00
Château Roudier 2014, Montagne-St Emilion, Bordeaux	10.50	42.00
Gigondas 2016, Domaine Raspail Ay, Rhône	12.50	50.00
Mercurey Vieilles Vignes 2017, Domaine Raquillet, Côte Chalonnaise		55.00
Bourgogne Pinot Noir 2016, Joseph Faiveley		57.00
Crozes-Hermitage 2016, 'Les Trois Chênes', Emmanuel Darnaud, Rhône		60.00
Château de Pibarnon 2014, Bandol.		70.00
Marquis de Calon 2014, St Estèphe, Bordeaux		80.00
Châteauneuf-du-Pape 2014, Le Vieux Donjon, Rhône.		90.00
La Réserve de Léoville Barton 2014, Saint-Julien, Bordeaux.		95.00
Gevrey Chambertin 2016, 'La Justice', Domaine René Bouvier, Bourgogne.		105.00
Volnay 1er Cru 'Mitans' 2014, Benjamin Leroux, Bourgogne		125.00
Cornas 2014, Domaine Auguste Clape, Northern Rhône		175.00
Pommard 1er Cru 'Clos des Epeneaux' 2011, Domaine du Comte Armand, Bourgogne		180.00
Château Lynch Bages 2001, 5eme Cru Pauillac, Bordeaux.		250.00

Dessert

	100ml glass	bottle
Côteaux du Layon 2017, Château La Tomaze, Loire	6.00	48.00
Muscat de Beaumes de Venise 2015, Domaine de Durban	6.50	52.00
Lieutenant de Château de Sigalas Rabaud 2010, Sauternes.	8.50	28.00
Maury Rouge 2015, Domaine Mas Amiel, Roussillon	10.50	62.00

- 500ml carafes are available for all wines sold by the glass -

Featured Region: Chablis

Domaine Jean-Paul & Benoît Droin

Situated 180 km south east of Paris, Chablis is renowned for steely, mineral white wines, produced on the local Kimmeridgian clay soils. The finest vineyard sites are classified as 1er Cru or Grand Cru and are amongst the most exciting wines produced in France. Domaine Jean Paul & Benoît Droin is an outstanding property that has cultivated vines in Chablis for four centuries and today Benoît represents the thirteenth generation of winemakers.

	bottle
Chablis A.O.C. 2017.	50.00
Chablis 1er Cru 'Vaillons' 2017	66.00
Chablis Grand Cru 'Vaudésir' 2016	120.00
Chablis Grand Cru 'Les Clos' 2016	150.00

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