MAISON SOUTINE

Viennoiserie

Croissant au Beurre (304) *(v)* **4.25**   Pain au Chocolat (266) *(v)* **4.25**   Pain aux Raisins (323) *(v)* **4.25**

Croissant Jambon et Fromage (583) **6.75**

Smoothies and Yoghurt

Green Goddess Smoothie (133) **7.50**   Berry Bliss Smoothie (150) **7.50**

Soutine Granola with Seasonal Berries and Yoghurt (741) *(v)* **9.50**

Les Plats

Crispy Bacon Roll (583) **7.50**
add a fried egg (750) **+2.00**

Sausage Roll (223) **7.50**
add a fried egg (268) **+2.00**

Smoked Salmon and
Scrambled Eggs (778) **19.25**
with sourdough toast

Mashed Avocado, Poached Egg
and Sauce Vierge (540) *(v)* **10.95**
on sourdough toast

Buttermilk Pancakes

with maple syrup (1019) *(v)* **9.95** ~ with bacon (918) **12.50** ~ with seasonal fruit compote (990) *(v)* **13.00**

The Full English (1101) **17.75**
choice of fried, poached or scrambled eggs,
with bacon, sausage, tomato, black pudding,
baked beans, mushrooms and toast

The Vegetarian Breakfast (1251) *(v)* **17.75**
choice of fried, poached or scrambled eggs,
with potato rosti, avocado, spinach, tomato,
baked beans, mushrooms and toast

Les Oeufs

Eggs Benedict (705) **9.75**/ (1410) **16.75** Eggs Florentine *(v)* (504) **11.50**/ (1008) **18.75**

Eggs Royale (558) **12.75** / (1118) **21.00** Boiled Free Range Eggs with Soldiers (525) *(v)* **8.75**

Omelette Au Choix

roast ham (692) **11.50**

gruyère cheese (751) **11.50**

aux fines herbes (609) *(v)* . **11.75**

Fried – Sur Le Plat

field mushrooms (299) *(v)* . **9.95**

black pudding (584) **9.95**

cumberland sausage (436) . **11.50**

bacon (731) **11.50**

potato rösti (525) *(v)* . . . **12.00**

Toast

choice of white or wholemeal bloomer, sourdough, gluten free (xxx) **3.00** with butter and homemade preserves (xxx) **3.95**

Please inform your server if you have any food allergies or special dietary needs
A discretionary 12.5% service charge will be added to your bill
All gratuities are managed independently ~ Prices include VAT

Scan to view a menu with calories.
Adults need around 2,000 kcal a day.
v - vegetarian | vg - vegan

MAISON SOUTINE

BRUNCH MENU

SNACKS

Marinated Nocellara Olives (244) (vg) 4.50

Basket of Artisan Baguette (374) (v) 5.00

Steak Tartare Croûte (173) 6.50

Baked Camembert de Normandie (989)
16.50

Smoked Salmon and
Crème Fraîche Tartine (251) 6.00

Fine de Claire Oyster (12) 4.50 each

BRUNCH

Pancakes (990) (v) 13.00
seasonal fruit compote, crème fraîche

Eggs Benedict
small (705) 9.75 / large (1410)
roast ham and hollandaise

Chicken and Bacon Club Sandwich (1262) 15.25
on white bloomer

Potato Rösti (525) (v) 12.00
with double fried egg

Eggs Florentine (v) small (504) 11.50
large (1008) 18.75 spinach and hollandaise

Mashed Avocado, Poached Egg
and Sauce Vierge (540) (v) 10.95
on sourdough toast

Smoked Salmon and Scrambled Eggs (778) 19.25
with toasted sourdough

Eggs Royale small (558) 12.75 / large (1118) 21.00
smoked salmon and hollandaise

Soutine Cheeseburger and Frites (1434) 18.75
on a brioche bun

HORS D'OEUVRES

Grilled Artichoke and Pomegranate
Superfood Salad (vg)
small (406) 13.50 / large (675) 21.50
toasted seeds, wild rice, mixed quinoa

Oak Smoked Salmon (466) 17.95
grated egg, capers and parsley

Soupe à l'Oignon (228) 10.25
with a gruyère crouton

Sautéed Chicken Livers à la Lyonnaise (290) 13.25
on toasted brioche

Classic Prawn Cocktail (725) 17.25
avocado and sauce 'marie rose'

Chopped Chicken Salad
small (507) 15.75 / large (830) 24.75
avocado, gem lettuce, peas and edamame beans

Steak Tartare
small with sourdough toast (322) 14.75
large with pommes frites and a gem salad (635) 27.50

Avocado Vinaigrette (535) (vg) 10.25
with salade mâche

Grilled Goats' Cheese (449) 15.50
heritage beetroot and frissée salad

Seared Scottish Scallops (186) 19.75
caramelised cauliflower purée
and toasted hazelnuts

PLATS PRINCIPAUX

Seared Fillet of Salmon (901)   27.50
haricots verts almondine and sauce vierge

Chicken Schnitzel (585)   22.50
with jus parisienne or lingonberry compote

Roasted Darne of Cauliflower (238) (vg) 17.00
citrus quinoa, pear & walnut dressing

Soufflé Suisse (1077) (v)   17.50
with a gem heart salad

Goujons of Haddock
small (840) 15.50 / large (951) 26.25
pommes frites and tartar sauce

Seared Fillet of Sea Bass (311)   28.50
courgettes, broad beans, peas and lemon oil

Dry Aged Ribeye Steak (1099)   38.50
pommes frites and peppercorn sauce

Steak Frites (1383)   27.25
flat iron steak, pommes frites and sauce béarnaise

Char-grilled Spatchcock Poussin (599) 28.00
with garlic & parsley oil

LES GARNITURES

pommes frites (671) 5.75

pommes purée (408) 5.75

steamed spinach (119) (vg) 5.75

heirloom tomato and basil salad (117) (vg) 5.95

french beans with confit shallots (113) 5.75

gem salad with fine herbs (109) (vg) 5.25

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

Crème Brûlée (589) 8.75

Macaron de Saison (509) 7.50

The Wolseley's Sachertorte (748) 9.75
with whipped cream

Fromages: Livarot, Comté, Roquefort (747) 15.00
served fully garnished

La 'Grande' Profiterole (472) 8.50
vanilla ice cream and chocolate sauce

Pain au Chocolat Pudding (705) 9.75
with crème anglaise

Tarte Fine aux Pommes (889) 9.95
with vanila ice cream

Baked Cheesecake (599) 9.50
with seasonal fruit compote

Soutine Truffles (2) (171) 3.75

Glaces: Coupe 'Lucian' (1005) 9.75
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce