

# LUNCH



# MENU

## STARTERS

### SEA BASS CEVICHE | 9

chilli, ginger & lime

### GOAT CHEESE LOLLIPOPS | 7

lemon curd

### AVOCADO TOAST | 8

crushed avocado, sundried tomato, rocket, herbs, granary toast

### SMOKED SALMON GRAVLAX | 8

beetroot, orange & lemon

### QUINOA SALAD | 7

pomegranate, avocado & sesame (VG)

### USDA MEATBALLS | 8

bone marrow sauce

## USDA STEAKS & MAINS

### FILLET

200g/7oz | 25

### SIRLOIN

300g/10.5oz | 20

### RIB EYE

350g/12.5oz | 22

### PAN FRIED SALMON | 15

curly kale & lime dressing

### FRESH TAGLIATELLE | 16

wild mushrooms & fresh truffle (V)

### HALLOUMI BURGER | 11

roast field mushroom & red pepper relish (V)

### MADAME HELIOT BURGER | 10

USDA beef & truffle mayo  
add crispy lobster tail | 10

## BUTTERS & SAUCES

PEPPER SAUCE

RED WINE SAUCE

GARLIC BUTTER

2 EACH

## EXTRAS

FRIED DUCK EGG | 3

CHARGRILLED KING PRAWN | 4

LOBSTER TAIL | 10

## SIDES

### GRILLED WHOLE FRESH LOBSTER | 25

thermidor sauce

KALE & SPRING ONIONS

SPINACH & SHALLOTS

HONEY GLAZED PARSNIPS

FRENCH FRIES & OREGANO SALT

TRIPLE COOKED CHIPS

MAC & CHEESE | 4

ALL 2 EACH

## DESSERTS | 6.5

CHOCOLATE & ORANGE GANACHE

CHARLOTTE

dulce de leche ice cream & hot chocolate sauce

ALMOND MILLEFEUILLE

winter fruits & mascarpone cream

EXECUTIVE CHEF: IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN, (VG) DENOTES VEGAN  
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES.  
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.