CHEZ LUI

SMALL BITES	Mini Dirty Tini	7
	Almonds & Lucques Green Olives (n,su)	7
	Saucisson, Radishes, Cornichons (su)	13
	Crudité, Anchovy Cream (f,g,su)	13.5
	Chicken, Pork & Hazelnut Terrine, Pickles & Toast (e,g,mu,n,su)	13
	French Baguette, Échiré Butter (d,g)	6
FIRST COURSE & SALADS	Stone Bass Crudo, Citrus Dressing (f)	18
	French Onion Soup (c,d,g,su)	12.5
	Bitter Leaf Salad, Parmesan, Lemon (d)	12
	Eggs Mayonnaise Mimosa, Crispy Quinoa (e,mu,su)	8.5
	Classic Beef Tartare, Handmade Potato Crisps (e,mu,su)	19/28
	Cherry Tomato Salad, Stracciatella & Crumbles (g,su,d)	14
	Chez Lui Salad, Cucumber, Olives, Avocado, Feta, Orange (d,su)	18
	Salade Frisée, Poached Burford Egg, Bacon, Croutons (e,g,mu,su)	19
MAIN COURSE	Steamed Cod, Spinach, Lime Beurre Blanc (d,f,su)	28
	Half Oven-Roasted Corn-Fed Chicken, Baby Roasted Potatoes	27
	Seared Bavette, Red Wine and Shallot Sauce (d,su)	29
	Beef Fillet, Creamy Green Peppercorn & Brandy Sauce (d,so,su)	46
	Fish of the Day	MP
TO SHARE	Côte de Bœuf 800g, Béarnaise Sauce served with 2 sides (d,e,su)	150
	Duck Magret 450g, Peppercorn Sauce, served with 2 sides (d,su)	70
SIDE DISHES	Green Beans, Garlic & Parsley Butter (d,g)	12
	French Fries (g)	9
	Gratin Dauphinois (d)	11
	Classic Mashed Potatoes (d)	10

Discretionary service charge of 15% will be added to your bill.

Please inform your server of any special dietary requirements, including food allergies and intolerances.
c – celery | cs – crustaceans | d – dairy | g – gluten | e – eggs | n – nuts | f – fish | mo – molluscs | mu – mustard | l – lupin | p – peanuts | se – sesame | so – soya beans | su – sulphites