



BRUNCH

VIENNOISERIE

Buttermilk pancakes with maple syrup
*with roasted banana, raisins & pecans
with mixed berries & lemon ricotta
with berries
with bacon*

Gluten-free pancakes available

Selection of mini pastries

*Pain au chocolat gianduja, almond croissant,
pain aux raisins, Kugelbopf*

EGGS

Eggs Florentine

Eggs Benedict

Eggs Royale

Scrambled eggs
with smoked salmon
with Spanish ham
with Alba truffle ✨

ROAST

Prime rib with roast potatoes
& Yorkshire pudding
Served on Sunday

OYSTERS

Gillardeau No.2 *six or a dozen*

Kumamoto *six or a dozen*

Jersey Royal No.3 *six or a dozen*

Carlingford "Louët-Feisser" *six or a dozen*

CAVIAR

With condiments & toast or blinis

Imperial Oscietra — 50g.

Kaluga — 50g. ✨

Beluga — 50g.

HORS D'OEUVRES

Crab cake, lemon sauce & fennel salad

"Pot au feu" of vegetables, toasted quinoa,
basil condiment

Apple wood smoked salmon, pickled
vegetables, honey mustard dressing

Cured beef carpaccio, porcini dressing

Steak tartare

Tuna tartare

Yellowtail with citrus dressing

Burrata with tomatoes

Courgette fritters

Snails with garlic butter

Octopus in escabeche ✨

Padron peppers

Prawn cocktail

Tomato salad ✨

SALADS

Chicken & bacon Caesar

Caesar salad with prawns

Cobb

Organic quinoa & herbs

Green bean & artichoke

Beetroot, goat's cheese & pistachios

Sweetcorn & pomegranate

"Le Puy" green lentil

Endive, gorgonzola & candied walnuts

TASTE OF ITALY

Linguine all'arrabbiata

Pappardelle with veal ragu sauce
& roasted tomatoes

Butternut squash risotto ✨

Tagliatelle with Alba truffle ✨

FROM THE SEA

Grilled sea bass & vegetables,
tomato & lemon emulsion ✨

Acacia honey marinated black cod

Grilled tiger prawns

Dover sole "meunière style" ✨

FROM THE TERROIR

Roasted marinated baby chicken with
lemon confit & tamarind

Veal piccata al limone

The Arts Club burger

Rosemary crusted veal chop, Madeira jus

Grilled lamb chops with hummus
& red pepper-tomato relish ✨

Fillet (200g)

Rib-eye (400g)

Sauces:

*Béarnaise, Chimichurri, Blue Cheese,
Red Wine or Green Peppercorn*

SIDES

Glazed carrots Tenderstem broccoli with chilli oil Creamed spinach

Green beans Chips Gratin dauphinois Mixed leaves Truffle mash potato ✨



Provenance, excellence and sustainability are core to our approach to cooking at The Arts Club. We create food with a deep respect for the ingredients we work with; working closely with farms, producers and suppliers who care as much as we do. The menu combines flavours from around the world with Mediterranean influences – and I hope you enjoy the dishes we have created.

Jean-Luc Mongodin

Executive Head Chef