



Designed to share, dishes will be served as and when they are ready.

HORS D'OEUVRES

Scrambled eggs & Alba truffle ✨	Padron peppers	Crab cake, lemon sauce & fennel salad
Apple wood smoked salmon, pickled vegetables, honey mustard dressing	Prawn cocktail	Octopus in escabeche ✨
Courgette fritters	Burrata with tomatoes	“Pot au feu” of vegetables, toasted quinoa, basil condiment
Iberico Ham with figs & goat’s cheese ✨	Vitello tonnato	Snails with garlic butter
Dorset crab, pineapple dressing, vanilla oil	Grilled squid with tomato relish	Foie gras terrine & figs ✨

SALADS

Chicken & bacon Caesar	Tomato salad ✨	Beetroot, goat’s cheese & pistachios
Caesar salad with prawns	Sweetcorn & pomegranate	Endive, gorgonzola & candied walnuts
Green bean & artichoke	“Le Puy” green lentil	Cobb
Niçoise	Organic quinoa & herbs	

CEVICHE

Yellowtail with citrus dressing
Sea bream, corn & jalapeño

CARPACCIO

Cured beef carpaccio, truffle-ceps dressing

TARTARE

Tuna tartare
Steak tartare

OYSTERS

Gillardeau No.2 *six or a dozen*
Kumamoto *six or a dozen*
Jersey Royal No.3 *six or a dozen*
Carlingford premium “Louët-Feisser” *six dozen*

CAVIAR

With condiments & toast or blinis
Imperial Oscietra — 50g.
Kaluga — 50g. ✨
Beluga — 50g.

TASTE OF ITALY

Pappardelle with veal ragu sauce
& roasted tomatoes
Linguine all’arrabbiata
Butternut squash risotto ✨
Tagliatelle with Alba truffle ✨
Linguine with clams & mussels ✨

FROM THE TERROIR

Roast duck with berries & lovage ✨
Venison saddle sauce grand veneur
Roasted marinated baby chicken
with lemon confit & tamarind
Rosemary crusted veal chop
Veal piccata al limone
Grilled lamb chops with hummus
& red pepper-tomato relish ✨
Fillet (200g) Rib-eye (400g)
Sauces: *Béarnaise, Chimichurri, Blue Cheese, Red Wine
or Green Peppercorn*

FROM THE SEA

Grilled sea bass & vegetables, tomato
& lemon emulsion ✨
Dover sole “meunière style” ✨
Acacia honey marinated black cod
Grilled tiger prawns

SIDES

Glazed carrots Gratin dauphinois Tenderstem broccoli with chilli oil
Creamed spinach Green beans Mixed leaves Chips 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