

LA TERRASSE  
À LA CARTE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.  
PRICES ARE IN GBP AND INCLUSIVE OF THE CURRENT GOODS & SERVICES TAX.  
MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



## TO SHARE

### SELECTION OF ARTISAN BREADS 5.00

EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR

**G S SD** VEGETARIAN

### GORDAL OLIVES IN GARLIC OIL 4.00

CHILLIES, OLIVE OIL

**S SD** VEGETARIAN

## SALADS

WE WILL ENDEAVOUR TO ACCOMMODATE SPECIAL REQUESTS. SUPPLEMENTS MAY APPLY. SERVING SIZE SMALL OR LARGE.

### HERITAGE TOMATOES 7.00 / 13.00

BOCCONCINI, AVOCADO, BOQUERONES, LEAVES, BASIL OIL, CROSTINI

**D E S M F SD**

### LOCAL LOBSTER 25.00

HALF LOBSTER, SALAD, AVOCADO, PEELED PRAWNS, GARLIC MAYO, LEAVES, BABY POTATOES

**D E G C M F CR SD**

### COLD POACHED SALMON 18.00

CREAM CHEESE AND HERBS, PEA AND SOYA BEAN SALAD

**D E S M F SD**

### CAESAR SALAD 9.00 / 13.00

BABY GEM, CROUTONS, PARMESAN, CAESAR DRESSING

**D E G M F SD**

## ADD ONS

GRILLED VEGETABLES **S** 2.00

CHICKEN & STREAKY BACON **S** 4.00

KING PRAWNS **S CR** 6.00

## (12PM - 6.30PM) SANDWICHES

### AVOCADO & POACHED EGG 10.00

CHARGRILLED SOURDOUGH, ROCKET, HOLLANDAISE SAUCE

**D E G S SD** VEGETARIAN

### VEGGIE BLT 8.00

LETTUCE, TOMATO, PIQUILLO, GUACAMOLE, TOASTED TRIPLE DECKER

**G S SD** VEGETARIAN

### BLT 8.00

BACON, LETTUCE, TOMATO, TOASTED TRIPLE DECKER

**E G S M SD**

### STEAK CIABATTA 14.00

CHARGRILLED MINUTE STEAK, CHIPS, GARLIC BUTTER, CONFIT ONION

**D G S M SD**

### TRIPLE DECKER 12.00

GRILLED CHICKEN BREAST, BACON, TOMATO, CHIPS, EGG, CRESS, CHEDDAR CHEESE

**D E G S M SD**

## FROM THE GRILL

### FALAFEL BURGER 10.00

SPICY SALSA, YOGHURT DRESSING, BABY GEM, TOMATO, BRIOCHE BUN, CHIPS OR SEASONAL SALAD

**D G S M SD** VEGETARIAN

### SOUTHERN FRIED CHICKEN BURGER 12.00

SMOKED STREAKY BACON, CHEDDAR, TOMATO, MAYO, BABY GEM, BRIOCHE BUN, CHIPS OR SEASONAL SALAD

**E G S M SD**

### 100% BEEF BURGER 14.00

SMOKED STREAKY BACON, CHEDDAR, TOMATO, MAYO, BABY GEM, BRIOCHE BUN, CHIPS OR SEASONAL SALAD

**E G S M SD**

### RIB EYE STEAK, 220G 23.00

### DRY-AGED SIRLOIN STEAK, 280G 26.00

### DRY-AGED CÔTE DE BOEUF FOR 2, ~1KG 70.00

WITH YOUR CHOICE OF

- CHIPS OR BABY POTATOES

- GARLIC BUTTER, PEPPERCORN OR BÉARNAISE SAUCE

- ROCKET, TOMATOES AND MUSHROOMS OR MEDLEY OF VEGETABLES

**D G S C SD**

## STARTER

**SOUP OF THE DAY** 5.00

CHIVES, CROUTONS

**D G** VEGETARIAN

**TRIO OF BEETROOT** 8.00

GOATS CHEESE BONBONS, HONEY, MUSTARD DRESSING

**D E G S M SD** VEGETARIAN

**PRESSED TERRINE OF JERSEY ROYALS** 6.00

ROCKET, PEAS, WILD GARLIC, TRUFFLE MAYO

**G S M SD** VEGAN

**HERITAGE TOMATOES** 7.00

BOCCONCINI, AVOCADO, BOQUERONES, MICRO BASIL

**D S M F SD**

**PRESSED HAM HOCK** 6.00

CARROT KETCHUP, CHEDDAR, SOURDOUGH

**D E G M SD**

**SEARED SCALLOPS** 12.00

PEA PURÉE, STREAKY BACON, FISH CREAM, BLACK PUDDING

**D G S MO SD**

**LOBSTER & CRAB BEIGNETS** 10.00

FENNEL CEVICHE, BOIS BOUDRAN SAUCE

**E G S M SD**

**PRAWN COCKTAIL** 9.00

MARIE ROSE SAUCE, BABY GEM, CROSTINI

**E G S C M SD**

**JERSEY OYSTERS** 3 > 6.00 / 6 > 12.00

SHALLOT VINEGAR

**MO SD**

## SIDE ORDERS

**MEDLEY OF VEGETABLES** 3.00

**D** VEGETARIAN

**BABY POTATOES & CHIVES** 3.00

**D** VEGETARIAN

**HAND-CUT CHIPS** 3.00

**G** VEGETARIAN

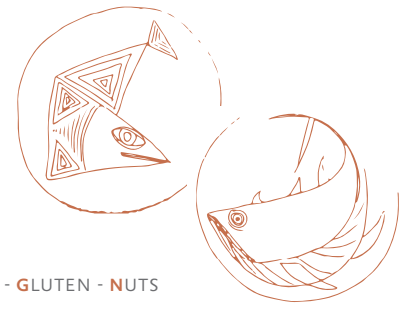
**SWEET POTATO FRIES** 3.00

**G** VEGETARIAN

**SEASONAL SALAD** 3.00

HOUSE DRESSING

**E M SD** VEGETARIAN



## ALLERGENS

**DAIRY - EGG - GLUTEN - NUTS**  
**PEANUTS - SOYA - CELERY - MUSTARD**  
**SESAME - FISH - CRUSTACEANS - LUPIN**  
**MOLLUSCS - SULPHUR DIOXIDE**

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.

## MAINS

**CRISPY GNOCCHI** 15.00

SUN-BLUSHED TOMATOES, SPINACH, MUSHROOMS, GOATS CHEESE

**D G S SD** VEGETARIAN

**ROASTED CAULIFLOWER STEAK** 14.00

AIOLI, NUTS, SEEDS, SWEET POTATO MASH, CRISPY ROCKET

**N S SD** VEGAN

**CRISPY SLOW-COOKED BELLY PORK** 16.00

FONDANT POTATO, ROASTED HERITAGE CARROTS, JUS

**D S C SD**

**CORN-FED CHICKEN BREAST** 18.00

DAUPHINOISE POTATO, ARTICHOKE PURÉE, EDAMAME, MUSHROOMS, THYME JUS

**D S C SD**

**CATCH OF THE DAY** 22.00

JERSEY ROYALS, SAUCE VIERGE

**D S F SD**

**PAN-FRIED LOCAL BREAM FILLET** 20.00

SAUTÉ POTATO, PANCETTA, EDAMAME BEANS, SEA HERBS, FISH CREAM

**D S F SD**

**SEAFOOD LINGUINE** 26.00

KING PRAWNS, SALMON, SQUID, MUSSELS, SEAFOOD CREAM

**D E S F CR MO SD**

**LOBSTER THERMIDOR** 29.00

HALF LOBSTER, WHITE WINE SAUCE, CHEDDAR, SALAD, BABY POTATOES

**D E G M CR SD**

**GRILLED LOBSTER** 28.00

HALF LOBSTER, SALAD, HAND-CUT CHIPS, GARLIC BUTTER

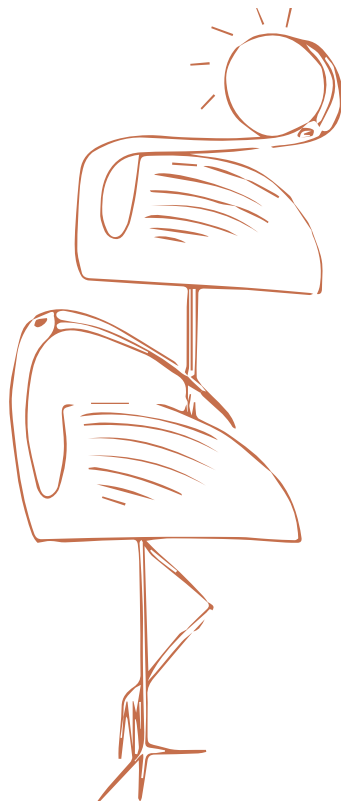
**D E G M CR SD**

AT  
LA TERRASSE,

WE AIM TO CREATE DISHES THAT ARE UNCOMPLICATED. FOCUSING ON THE PROVENANCE OF THE INGREDIENTS, WE USE LOCALLY SOURCED PRODUCTS WHEREVER POSSIBLE. THE PREPARATION AND COOKING OF DISHES IS KEPT SIMPLE TO PRESERVE NUTRIENTS AND GIVE CLEAN, FRESH FLAVOURS.

THROUGH CONSULTATION WITH OUR COLLEAGUES IN THE AYUSH WELLNESS SPA AND HEALTHHAUS, WITH THE EXPERTISE IN NUTRITIONAL ADVICE; WE HAVE DEVELOPED A MENU WHICH OFFERS YOU CHOICE, WHETHER LOOKING FOR HEALTHY OPTIONS, WELLNESS OR COMFORT.

WE HOPE YOU ENJOY YOUR MEAL.



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