

SUNDAY BRUNCH

11.30am-4.30pm

Le Caprice

JAZZ EVENING

EVERY SUNDAY

RAW

Tuna ceviche with avocado,
chilli & lime
13.75

Steak Tartare
12.25
large with fries
23.25

Mixed sashimi
ponzu dressing
& kizami wasabi
15.25

SPECIALS

*Shellfish bisque
with Cognac and cream*
10.50

*Twice baked Keens cheddar
soufflé with shaved truffle*
19.75

STARTERS

Spiced butternut squash soup, coconut and lime yoghurt, toasted seeds 8.75	Tuscan leaf salad, Gorgonzola, avocado and shaved hazelnuts 11.75
Beetroot salad, bleu de Laqueuille mixed seed granola 10.25	Dressed Dorset crab green apple, celeriac and dill 18.25
Chargrilled octopus chorizo croquette and Padrón peppers 13.25	Gravlax with Swedish mustard, dill and cucumber 13.75
Burrata, with pickled Marinda tomatoes and rocket 13.75	Seared foie gras, poached rhubarb and ginger crumb 16.75
Bang bang tiger prawns with chilli and peanuts 15.75 / 23.75	Isle of Mull scallops chilli and garlic butter 17.50 / 26.75
Crispy duck salad, pineapple, pink grapefruit and spiced cashews 13.25 / 20.00	Butternut squash risotto crispy sage and toasted seeds 12.75 / 19.00

A discretionary service charge of 12.5% will be added to your bill | www.Le-Caprice.co.uk | Includes 20% VAT | Cover charge 2.00

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SPECIALS

*Fillet of halibut, lobster
and prawn raviolo, shellfish
and tarragon sauce*
38.00

*Fillet of black Angus beef, seared
foie gras, Jerusalem artichoke
and buttered sprout tops*
39.00

MAINS

Deep-fried fish, minted pea purée chips and tartare 18.25	Pan fried sea bream artichoke, caper and olive salsa 24.00
Chicken alla Milanese rocket and parmesan 17.75	Cornish slip soles with parsley, garlic and lemon butter 24.00
Thai-baked sea bass with fragrant rice 26.75	Rack and braised shoulder of Cornish Lamb sweet potato dauphinoise, buttered turnip tops 28.00
Slow roasted pork belly, bubble and squeak with grain mustard sauce 24.00	Monkfish and prawn curry toasted almonds and saffron rice 28.00
Miso marinated salmon stir fried shitake and pak choi 25.50	Loin of venison, game pie, buttered kale and sauce poivre 32.00
Caprice shrimp burger, crab and sweetcorn fritter, spiced mayonnaise and fries 18.75	Bannockburn rib eye, fries and Béarnaise 34.50

SIDES & SALADS

Chips, fries or mash 4.75	Spinach; creamed, buttered, olive oil 5.25
Cauliflower cheese 5.25	Buttered tender stem broccoli 5.75
Grilled avocado with chimichurri 5.00	Brussels sprouts and tops with chestnuts 4.75
Buttered Anya potatoes 4.75	Cumin spiced red quinoa, squash preserved lemons and toasted pumpkin seeds 4.75
Maple roasted parsnips 4.75	

Please inform us of any allergies before ordering | Our fish is responsibly caught from sustainable sources |