

Le Caprice

BRUNCH

GOOSE BLOODY MARY <i>Grey Goose vodka, tomato juice, spices</i>	12.50	FRENCH NEGRONI <i>Grey Goose vodka, Campari, Martini Rosso</i>	12.50
POPCORN OLD FASHIONED <i>Bourbon, popcorn, bitters</i>	11.00	PIMM'S CUT <i>Pimm's, Cognac, Peach, Champagne, lemonade</i>	14.75
EARL GREY COCKTAIL <i>Beefeater, Earl Grey, honey, citrus</i>	10.75	BELLINI <i>Prosecco, peach</i>	13.75

5 A DAY SMOOTHIE <i>kiwi, apple, avocado, spinach and wheatgrass</i>	7.50	MANGO & LIME OVERNIGHT OATS <i>coconut yoghurt</i>	8.50
WAFFLES WITH BRAMLEY APPLE COMPOTE <i>maple syrup and cinnamon ice cream</i>	9.75	SWEET POTATO AND FETA TACOS <i>grilled avocado, tomato, chilli and lime salsa</i>	10.75
TRUFFLED MACARONI <i>cheese</i>	12.00 / 18.00	TUSCAN LEAF SALAD <i>Gorgonzola, avocado and shaved hazelnuts</i>	11.75
CAESAR SALAD <i>add grilled chicken 16.50 / add prawn 17.50</i>	7.25	TWICE BAKED KEEN'S CHEDDAR SOUFFLÉ	10.50
BLACKFACE HAGGIS BON BON <i>smoked whisky sauce and crispy kale</i>	11.25	CURED SALMON <i>on buckwheat pancake</i>	13.75

BENEDICTS

CLASSIC	ARLINGTON	FLORENTINE	CRAB
8.50 / 14.50	9.50 / 17.50	8.50 / 14.50	9.50 / 17.50

ARGYLL SMOKED SALMON

WITH SCRAMBLED EGGS	WITH SOURDOUGH <i>crushed avocado and poached egg</i>	WITH TOASTED BAGEL <i>and cream cheese</i>
11.50 / 16.75	12.75	13.75

SANDWICHES

SALT BEEF ON TOASTED RYE BREAD <i>shaved dill pickle and mustard mayonnaise</i>	CRAB AND LOBSTER GRILLED CHEESE <i>with jalapeño</i>	CAPRICE SHRIMP BURGER <i>crab and sweetcorn fritter, spiced mayonnaise and fries</i>
15.75	13.75	18.75

EXTRAS

HASH BROWNS 4.25 - CRISPY BACON 4.75 - SPICED CUMBERLAND SAUSAGES 5.25 - CHIPS | FRIES | MASH 4.75 - CRUSHED AVOCADO 4.75 - ROCKET AND PARMESAN SALAD 5.75

STARTERS

CHICKEN AND WINTER VEGETABLE BROTH <i>pearl barley, wild garlic dumplings</i>	8.75	BANG BANG TIGER PRAWNS <i>with chilli and peanuts</i>	15.75 / 23.75
BURRATA <i>with pickled Marinda tomatoes and rocket</i>	13.75	CHARGRILLED OCTOPUS <i>chorizo croquette and Padron peppers</i>	13.25
DRESSED DORSET CRAB <i>green apple, celeriac and dill</i>	18.25	MIXED SASHIMI, <i>ponzu dressing & kizami wasabi</i>	15.25
STEAK TARTARE <i>large with fries</i>	12.25 23.25	BEETROOT SALAD <i>bleu de Laqueuille and mixed seed granola</i>	10.25
CRISPY DUCK SALAD <i>pineapple, pink grapefruit and spiced cashews</i>	13.25 / 20.00	BUTTERNUT SQUASH TORTELLINI <i>shaved pecorino and truffle</i>	14.25 / 21.00

SUNDAY ROAST

Sirloin of black Angus beef, Yorkshire pudding
horseradish and seasonal vegetables
26.75

MAINS

PAN FRIED SEA BREAM <i>artichoke, caper and olive salsa</i>	24.00	DEEP-FRIED FISH <i>minted pea purée, chips and tartare</i>	18.25
MISO MARINATED SALMON <i>stir fried shitake and pak choi</i>	25.50	THAI-BAKED SEA BASS <i>with fragrant rice</i>	26.75
BANNOCKBURN RIB EYE <i>fries and Béarnaise</i>	34.50	CORNISH SLIP SOLES <i>with parsley, garlic and lemon butter</i>	24.00
CHICKEN ALLA MILANESE <i>rocket and parmesan</i>	17.75	STEAK AND ONION PUDDING <i>buttered January King cabbage</i>	18.75

CHEESE and DESSERTS

CLAVA BRIE, CORRA LINN, LANARK BLUE	14.25	ICED BERRIES <i>apple & sake sorbet, hot white chocolate sauce</i>	9.00
CRU VIRUNGA CHOCOLATE & ALMOND BROWNIE <i>with griotte cherries</i>	9.00	SELECTION OF ICE CREAMS AND SORBETS	7.50
STEAMED AMALFI LEMON SPONGE PUDDING	8.75	WARM CHOCOLATE COOKIE <i>with milk ice cream</i>	9.00
RICE PUDDING BON BON <i>with rhubarb and custard</i>	8.75	COCONUT AND PASSIONFRUIT PAVLOVA	8.75

A discretionary service charge of 12.5% will be added to your bill | Our fish is responsibly caught from sustainable sources | * Game may contain shot
Please inform us of any allergies before ordering | www.Le-Caprice.co.uk | Includes 20% VAT | Cover charge 2.00