

Le Caprice

TASTE OF CAPRICE

Add
1/2 bottle
Laurent
Perrier
25

Tuna ceviché with avocado, chilli & lime,
Steak tartare
Crispy duck & watermelon salad
Girolle & Manchego croquettes

35.00

Add
Platinum
caviar 15g
with blini
38.50

RAW

Tuna ceviché avocado, chilli & lime	13.75
Mixed sashimi, kumquats and ponzu	14.25
Steak Tartare	12.25
Large with fries	23.25

SPECIALS

*Thai butternut squash
broth with fragrant
herb dumplings*
8.75

*Cep risotto
with pecorino*
16.50 / 24.50

STARTERS

Cornish fish soup, saffron mayonnaise, gruyere garlic toast	9.25	Butter lettuce and avocado salad, smoked Lincolnshire poacher, sweetcorn and tomato	12.25
Heritage beetroot salad, whipped goats curd and mixed seed granola	10.25	Dressed Dorset crab, green apple celeriac and dill	18.25
Chargrilled octopus chorizo croquette, padrons and garlic butter	13.75	Sea trout tataki, pickled peaches, avocado, and toasted sesame	13.50
Burrata, heirloom tomatoes, rocket and basil	13.75	Crispy duck and watermelon salad with spiced cashew nuts	13.25 / 20.00
Barbeque spiced tiger prawns green mango and coriander salsa	15.75 / 23.75	Isle of Mull scallops with chilli and garlic butter	17.50 / 26.75

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

PERRIER-JOUËT BLANC DE BLANC
BY THE GLASS £18 / BY THE BOTTLE £100

JAZZ EVENING / EVERY SUNDAY

SPECIALS

*John Dory fillet with smoked
tomato dressing
and artichokes*
32.00

*Chargrilled veal cutlet
with girolles*
38.00

FROM THE GRILL

Dover sole grilled or meuniere	43.00	Bannockburn rib eye fries and bearnaise	36.50
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MAINS

Deep-fried fish, minted pea purée, chips and tartare	18.25	Pan fried slip soles, caper and parsley butter	27.00
Chicken alla Milanese, rocket and parmesan	17.75	Fillet of cod, njuda crust and grilled Mediterranean vegetables	24.75
Thai-baked sea bass with fragrant rice	26.75	Pan fried sea bream sauce vierge and fragrant herbs	22.75
Iberico pork loin, caramelised figs and calvo nero	28.00	Moroccan spiced lamb summer squash, pumpkin seed pesto	27.00
Miso marinated salmon, stir fried shitake and pak choi	25.50	Spiced Gressingham duck breast, caramelised greengage and rainbow chard	28.00

Caprice shrimp burger, crab and sweetcorn
fritter, spiced mayonnaise and fries 18.75

SIDES AND SALADS

Chips, fries, mash or heritage	4.75	Spinach; creamed, buttered, olive oil	5.25
Grilled courgettes, salsa verdi and fennel pollen crumb	4.95	Spiced carrots with pomegranate, coriander & yoghurt	5.25
Grilled avocado with chimichurri	5.00	Spigarello with garlic and cob nuts	4.75
Peas, lettuce and lovage	4.75	Rocket and parmesan salad	5.75
Mixed beans with tomatoes	5.00	Tomato and basil salad	5.25

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