

MAISON SOUTINE

Prix-Fixe

2 courses 26.50 3 courses 29.75

Celeriac Remoulade (v)

or

Minted Pea Soup (v)

Grilled Chicken Paillard

or

Fillet of Sea Bream

Tarte au Citron (v)

or

Sorbet Maison (vg)

Crustacés

Jersey Rock Oysters 4.00 each
with shallot vinegar

Prawn & Avocado Cocktail 17.75
with sauce Marie Rose

Isle of Skye Queen Scallops
with lemon & herb dressing
(6) 17.00 (9) 24.00

Basket of Bread & Lescure Butter (v) 5.00

Croques & Sandwiches

Croque Monsieur 13.75

Croque Madame 15.75

Chicken Club Pan Bagnat 16.75

Le 'Hamburger' 19.00

Hors d'Oeuvres

Minted Pea Soup (vg) 8.25 Soupe à l'Oignon 8.75 Whole Globe Artichoke (v) 12.75

Avocado Vinaigrette (vg) 10.75 Cured Herring, Sweet Mustard and Cucumber 12.75 Escargots à la Bourguignonne (6) 14.00 (12) 26.00

Chicken Liver Parfait with a Sauternes Jelly 14.75 Wild Mushrooms on Toasted Brioche 15.75

Oak-Smoked Salmon, Shallots and Capers 17.50 Steak Tartare small 14.00 large 24.50

Les Oeufs

Eggs Benedict small 9.75 large 16.75 Eggs Florentine (v) small 10.50 large 17.75 Eggs Royale small 12.75 large 20.25

Potato Rösti with Double Fried Egg (v) 12.75 Smoked Salmon, Scrambled Eggs 18.00

Les Salades

Salade Génoise (v) small 11.00 large 16.50 Super Greens Salad (vg) small 12.00 large 18.50

Endive, Roquefort & Walnut Salad small 11.75 large 18.50

Chopped Chicken & Tarragon Salad small 14.00 large 20.50 Salade Niçoise with 'Agromar' Tuna small 16.25 large 23.75

Plâts Principaux

Soufflé Suisse (v) 16.25
with gem heart salad 19.75

Spinach Pelmeni (vg) 16.75
asparagus, broad beans and peas

Spiced Vegetable Haché (v) 17.75
with double fried egg

Goujons of Haddock
small 13.50 large 26.00

Grilled Fillet of Salmon 24.75
pea purée, lemon dressing and pea shoots

Pan-Seared Fillet of Sea Bass 27.00
tenderstem broccoli, sauce vierge

Steak Frites et Salade 26.00
with sauce béarnaise

Coq au Riesling
for one 24.00 for two 46.50

Escalope de Veau Viennoise 29.25
with jus parisienne

Filet de Boeuf au Poivre 37.75
confit shallots

Boeuf Bourguignon
for one 24.00 for two 46.50

les garnitures

ratatouille (vg) 4.75 ~ petit pois à la française (v) 5.00 ~ mixed courgette salad (vg) 5.25 ~ wilted spinach (vg) 5.50

pommes nouvelles (v) 4.75 ~ buttery mash (v) 5.00 ~ pommes frites (vg) 5.50 ~ gem heart salad (vg) 4.00

Fromages, Desserts et Glaces

Friandises, Desserts et Glaces are vegetarian, for vegan options please ask your server

Fromages

A Selection of Cheeses 13.75
served fully garnished

Friandises

Soutine Truffles 3.75

Vanilla Sablé 3.75

Passion Fruit & Pistachio Macarons 5.50

Desserts

Tarte au Citron 6.75

Crème Brûlée 8.25

Mousse au Chocolat 8.75 for two 11.00

Baked Vanilla Cheesecake 8.50

Tarte Fine aux Pommes 9.00

Mint Infused Fruit Salad 9.50

Glaces

Sorbet Maison 5.75

Banana Split 9.50
caramelised banana, vanilla
ice cream, whipped cream

Coupe Lucian 9.50
pistachio, hazelnut, almond nougatine
ice creams with whipped cream and
butterscotch sauce

MAISON SOUTINE

Viennoiserie

Croissant au Beurre (v) 4.50 Pain au Chocolat (v) 4.50 Pain aux Raisins (v) 5.00
Croissant aux Amandes (v) 4.50 Seasonal Fruit Danish (v) 5.00

Cereals & Fruit

Grapefruit: Pink 5.50 or Caramelised (vg) 6.75 Birchermüesli (v) 8.00 Fresh Fruit Salad (vg) 9.50
Seasonal Fruit Yoghurt Pot (v) 8.75 Soutine Granola with Seasonal Berries (v) 9.00

Les Plâts

Classic Porridge Oats (v) 5.75 Creamed Porridge, Fruit Compote (v) 8.00

Crispy Bacon Roll 8.00 Mashed Avocado, Poached Egg (v) 10.75
with a fried egg 10.25 on sourdough toast

Smoked Salmon Bagel 11.75 Arbroath Smokies, Poached Eggs 15.50
with cream cheese grain mustard butter

Buttermilk Pancakes

with maple syrup (v) 10.25 ~ with bacon 11.75 ~ with strawberry compote (v) 13.00

The Full English

choice of fried, poached or scrambled eggs
with bacon, sausage, tomato, black pudding, mushrooms and toast 19.75

Les Oeufs

Eggs Benedict 9.75/16.75 ~ Eggs Florentine (v) 10.50/17.75 ~ Eggs Royale 12.75/20.25

Boiled 'Barford Brown' Eggs with Soldiers (v) 8.25
or with Oscietra Caviar 37.50

Scrambled - Brouillés

yorkshire ham 10.25
comté cheese & chives . . . 11.75
severn & wye
smoked salmon 18.00
with oscietra caviar
on toasted brioche. 37.50

Omelette Au Choix

aux fines herbes (v) 11.00
yorkshire ham 11.50
comté cheese. 12.00

Fried - Sur Le Plat

field mushrooms (v) 8.00
black pudding 9.50
cumberland sausage 10.25
yorkshire ham 10.25
potato röstis (v) 12.75

Toast

white or wholemeal bloomer, sourdough, gluten free: white or brown 2.25
with butter and homemade preserves 3.00

Please inform your server if you have any food allergies or special dietary needs ~ No flash or intrusive photography please
A discretionary 15% service charge will be added to your bill ~ All gratuities are managed independently ~ Prices include VAT

Soutine's Favourites

All 14.75

Framboise et Mûre Impérial
*ketel one vodka, crémant de loire, apple juice,
fresh mint, raspberry, blackberry*

The Auld Alliance
*johnnie walker black whisky, benedictine,
martini ambrato, coffee liqueur*

La Belle Hélène
*grey goose poire vodka, lillet blanc, lemon juice,
apple juice, sugar, aquafaba*

Montparnasse
camut 6yr old calvados, crémant de loire, apple juice, sugar, mint

La Blonde
tanqueray gin, st. germain, lillet blanc, grapefruit juice

Soutine's Punch
*martell v.s. cognac, crème de pêche, crème de mûre,
crémant de loire, sugar, lemon juice*

La Vie en Rose
*ketel one vodka, chambord, berry & hibiscus,
aquafaba, lemon juice*

Classics & Variations

All 14.75

Noisette Old Fashioned
ron zacapa 23 centenario rum, frangelico, orange bitters

Daiquiri
havana club 3yr rum, lime juice, sugar

Napoleon Martini
tanqueray gin, triple sec, fernet branca, dubonnet

Gimlet
tanqueray 10 gin, lime cordial

Moscow Mule
ketel one vodka, ginger beer, lime juice, angostura bitters

Manhattan
bulleit rye whiskey, martini rubino riserva, angostura bitters

Tommy's Margarita
el jimador blanco, lime juice, agave nectar

Bergamot Sour
*casamigos blanco tequila, italicus bergamot liqueur,
early grey reduction, lemon juice, aquafaba*

Sidecar
martell vsop cognac, triple sec, lemon juice, sugar

French 75
pommery champagne, plymouth gin, lemon juice

Light Alcohol

All 10.00

Americano
campari, belsazar vermouth, soda water

Sherry & Tonic
amontillado sherry, fever-tree tonic water

Chambord Fizz
chambord, benedictine, lemon juice, soda water

Lillet Orchard Spritz
lillet blanc, verjus, sassy non-alcoholic cidre

Pimm's Cocktail
pimm's, fever-tree lemonade, mint, cucumber

Non-Alcoholic

All 6.75

Lemon Grove
seedlip garden, lemon juice, sugar, rosemary

Koko
seedlip spice, ginger ale, lime juice, coconut syrup

Sunrise
pineapple & orange juices, grenadine

Virgin Green Tea Mojito
green tea, apple & lime juices, sugar, mint

Soutine's Iced Tea
english breakfast tea, peach puree, lemon juice

Forgotten Classics

All 14.75

Mint Julep
bulleit bourbon, mint, sugar, crushed ice

Clover Club
*tanqueray gin, fresh raspberries, lemon juice,
sugar, aquafaba*

Grasshopper
briottet crème de menthe, crème de cacao, cream

Rusty Nail
johnnie walker black whisky, drambuie

Bar Snacks

Salted Almonds 3.50

Marinated Olives 3.50

Radis au Beurre 5.50

Oak-smoked Salmon Blinis
*with crème fraîche 8.25
with oscietra caviar 15.25*

Steak Tartare Toasts 10.75

Champagne

	glass 150ml	bottle
Pommery Brut Royal NV (halves 375ml)		37.50
Billecart-Salmon Rosé NV (halves 375ml)		49.50
Pommery Brut Royal NV	15.75	75.00
Ayala Rosé Majeur NV	16.50	78.75
Louis Roederer Collection 242' NV		84.00
Bollinger Spécial Cuvée NV	18.50	89.25
Billecart-Salmon Rosé NV		99.00
Ruinart Blanc de Blancs NV		105.00
Charles Heidsieck Millésime 2012		142.75

Sparkling

Crémant de Loire Brut, Domaine Langlois-Chateau NV	9.75	46.00
Crémant de Loire Rosé NV, Domaine Langlois-Chateau	10.25	50.00

White

	glass 175ml	bottle
Côteaux de l'Ardèche 'Les Terrasses' 2020, Rhône	7.50	28.25
Sauvignon Blanc 2021 Terrane, Gaillac	9.00	31.50
Vignes d'Oc Chardonnay 2020, Languedoc	9.25	35.00
Picpoul de Pinet 2020, Château de la Mirande, Languedoc	10.25	40.00
Muscadet de Sèvre et Maine 'sur Lie' 2020, Domaine des Hauts Pémions, Loire	11.25	43.75
Valençay Sauvignon Blanc/Chardonnay 2020, Sébastien Vaillant, Loire	11.50	44.75
Château Graille Lacoste 2020, Graves Blanc, Bordeaux	11.50	44.75
Bourgogne Aligoté 2019, Domaine Ballot-Millot	12.25	47.50
Vouvray Sec, Domaine Didier Champalou 2020, Loire	13.00	51.25
Riesling d'Alsace 2020, Cave de Hunawihir, Alsace	14.25	53.75
Petit Chablis 2020, Domaine du Colombier, Bourgogne	14.75	56.25
Sancerre 2020, Domaine André Dezat, Loire	15.75	60.00
Rully Blanc 'Les Villeranges' 2018 Domaine Faiveley, Bourgogne	16.00	62.00
Gewürztraminer 'Kessler' 2016, Alsace Grand Cru, Schlumberger, Alsace		68.25
Pouilly-Fuissé 2019 'Ame', Domaine Eric Forest, Bourgogne		76.75
Condrieu 'La Berne' 2018, Domaine Lionel Faury, Rhône		86.00
Montagny 1er Cru 'Le Vieux Chateau' 2017 Domaine des Moirots, Bourgogne		87.25
Meursault 2018, 'Charles Maxime', Domaine Latour Giraud, Bourgogne		99.00
Puligny-Montrachet 2019, Domaine Bachelet-Monnot, Bourgogne		120.00
Chassagne-Montrachet 1er Cru 'Les Chaumées' 2015 Domaine Philippe Colin, Bourgogne		169.00

Rosé

	glass 175ml	bottle
Vignes d'Oc Rosé 2020, Languedoc	7.50	28.25
Rosé de Triennes 2020, Côteaux Varois, Provence	11.50	44.75
Sancerre Rosé 2020, Domaine André Dezat, Loire	15.25	60.00
Château Roubine Rosé 2020, Côtes de Provence	15.75	62.00

Red

	glass 175ml	bottle
Vignes d'Oc Rouge 2020, Languedoc Roussillon	7.50	28.25
Nordoc Merlot 2020, Pays d'Oc	9.00	31.50
Cabernet Sauvignon 2019, Côteaux de l'Ardèche	9.25	35.00
Corbières 2018, Château La Bastide, Languedoc	10.25	40.00
Pinot Noir 2020, 'La Boussole', Languedoc	11.25	43.75
Château Martouret 2016, Bordeaux Supérieur, Bordeaux	11.00	42.00
Côtes du Rhône 2018, Domaine Saint Gayan	12.00	46.50
Cahors Héritage Malbec 2018, Château du Cèdre	12.75	50.00
Saumur-Champigny 2017, Domaine Langlois-Chateau, Loire	13.75	52.75
Brouilly 2021, Château de Pierreux, Beaujolais	14.25	53.75
Bourgogne Rouge 2019, Joseph Drouhin, Bourgogne	14.75	56.00
Château Roudier 2015, Montagne-St Emilion, Bordeaux	14.75	56.00
Hautes Côtes de Beaune 'Vieilles Vignes' 2019, Domaine Sébastien Magnien, Bourgogne	15.50	59.00
Gigondas 2019, Domaine Raspail Ay, Rhône	15.75	60.00
Marquis de Calon 2015, St Estèphe, Bordeaux		89.50
Châteauneuf-du-Pape 2014, Le Vieux Donjon, Rhône		102.00
La Réserve de Léoville Barton 2014, Saint-Julien, Bordeaux		104.00
Gevrey Chambertin 'La Justice' 2019, Domaine René Bouvier, Bourgogne		118.75
Château Croix de Labrie 2014, St Emilion Grand Cru		141.75
Cornas 2014, Domaine Auguste Clape, Northern Rhône		198.50
Pommard 1er Cru 'Clos des Epeneaux' 2011, Domaine du Comte Armand, Bourgogne		199.00
Château Lynch Bages 2001, 5eme Cru Pauillac, Bordeaux		283.50

Dessert

	glass 100ml	bottle
Côteaux du Layon 2021, Château La Tomaze, Loire	6.75	52.75
Muscat de Beaumes de Venise 2019, Domaine de Durban	7.25	57.75
Maury Rouge 2020, Domaine Mas Amiel, Roussillon	11.75	68.25
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Lt. de Château de Sigalas Rabaud 2013, Sauternes	9.75	31.50 demi
Fonseca 10 years old Tawny Port (500ml bottle)	10.25	-

FEATURED PRODUCER: PERRIN & FILS SOUTHERN RHONE

Famous for their 200 hectare Châteauneuf-du-Pape estate Château de Beaucastel, the Perrin family also own the négociant brand Famille Perrin which sources grapes from throughout the Rhône Valley. Château de Beaucastel was first established in 1549 and has been run by the Perrin family for five generations. It is one of the few producers to use all thirteen authorised grape varieties.

	glass	bottle
Vacqueyras 'Les Christins' 2019,	13.50	52.75
Gigondas 'La Gille' 2019	16.00	62.50
Châteauneuf du Pape 'Les Sinards' 2019		84.00
Châteauneuf du Pape, 2009 Château de Beaucastel		157.50

A smaller glass of 125ml are available for all wines sold by the glass
500ml carafes are available for all wines sold by the glass

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