

THE BACKROOM

AT LA CAVE

Padron Peppers, PX Vinegar 78 **v**

Cantabrian Anchovies, Herb Oil, Chilli 88

Jamón Ibérico Croquettes 78

Scallop, Vadouvan Butter, Curry Leaf 68 each

Potato Pave, Cultured Cream, Caviar 288 each

Red Prawns, Baharat, Lemon 138



Saucisson Sec, Zuni Pickle 88

Mangalica Prosciutto, Guindillas 108

Joselito "Grand Reserve" Jamón 298



Maitake, Furikake, Black Garlic 98

Cauliflower, Macadamia, Preserved Lemon Salsa 108 **v**

Beetroot, Labneh, Pistachio, Mint 118 **v**

Burrata, Fennel Jam, Orange Oil 158 **v**

Foie Gras Terrine, Drunken Prunes, Brioche 168

Octopus, Aioli, Paprika, Espelette, Lemon 188



Spanner Crab Tagliolini, Garlic, Chilli, Parsley 228

Pork Cotoletta, Brown Butter, Caper, Lemon, Sage 288

Dry Aged Duck, Daikon, Blackberry, Duck Jus 348

Wagyu M9 Rump Cap, Peppercorn Sauce 498



French Fries 68 **v**

House Salad 68 **v**



Artisanal Cheeses 72 each **v**

Comté / Stilton / Brillat-Savarin

Pairing Recommendation:

2015 Champagne Bollinger, La Grande Année 298 glass

Freshly Baked Madeleines, Passionfruit Curd 68 **v**

Amaro Crème Caramel 78 **v**

v Vegetarian

Please share your allergies and dietary requirements if any with our team.