

THE 
BAILEY
Brasserie

CRUSTACEA ~ CAVIAR

Oysters

Half Dozen	180
Full Dozen	360

with mignonette or cucumber & apple

Caviar

Imperial 30g	1850
Oscietra 30g	2000

PLAT DU JOUR ~ LUNCH

260

Monday	Steak au poivre, frites
Tuesday	Coq au vin
Wednesday	Lamb shank pie
Thursday	Roast pork cheek Waldorf
Friday	Poached linefish, tapenade, aubergine caviar

Entrée

Chicken liver parfait, Madeira and blackberries, rosemary and chestnut brioche	120
French onion soup, baguette	120
Risotto of the day	120
Beetroot and goat cheese tarte tatin	120
Squid, sweetbreads, chorizo and corn chowder, vegetable à la grecque	140
Steak tartare	160
Beef tongue, braised red cabbage, apple, truffle, sauce Madeira	150
Trout, caviar, asparagus, pancetta, hollandaise	190
Langoustine, vichyssoise, leeks, caviar	180
Open crayfish ravioli, fennel, asparagus, sauce Américaine	220
Seared foie gras, raspberries, truffle, brioche	220
Jamon, celeriac remoulade	380



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Les Plats

Gnocchi, asparagus, grilled oyster mushrooms, truffle, cep velouté	. . .	220
Poisson en papillote, rooibos, lentils, courgette, verde beurre blanc	. . .	220
Chicken roulade, celeriac purée, riesling & thyme velouté	. . .	240
Duck leg confit, crêpe, parsnip, sauce bigarade	. . .	240
Mussels marinière, baguette	. . .	220
Venison loin, roast plum, walnuts, beetroot, sauce Bordelaise	. . .	280
Roast quail, parsnip pomme purée, foie gras tortellini, truffle, sauce Madeira	. . .	320
Tournedos Rossini, pommes Anna, creamed spinach, sauce Périgueux	. . .	350

BETWEEN TWO

Bouillabaisse, rouille	750
Chateaubriand for two, pomme purée, petit pois française, sauce foyot	850
Beef bourguignon, braised onions, hasselback potatoes	850

SIDES Petit pois française	75
French fries	75
Potato purée	75
Mix leaf and herb salad	75

DESSERT TROLLEY

120
 Gateau
 Lemon Meringue
 Carrot and Banana Sponge
 Apple Tarte Tatin

150
 Crêpes Suzette
 Chocolate Soufflé