

F I F T H F L O O R
R E S T A U R A N T

STARTERS

Summer salad of truffled pecorino, baby leek and radish, aioli and dill (V)
Greek salad with barrel aged feta cheese, cucumber sorbet and sesame toast (V)
Pan fried chicken livers, red lentil dhal and golden raisins, Secrett's leaves
Diver scallops two ways, pea purée and chorizo
Smoked eel and bacon salad, poached egg and hand-picked herbs
Foie gras ballotine, griotte cherry compote, toasted brioche

MAIN COURSES

Tomato and buffalo mozzarella tarte fine, pesto and wild rocket salad (V)
Roasted fillet of sea bream, sweet and sour peppers, saffron potatoes and almonds
Whole roasted lemon sole Niçoise
Saddle of Elwy Valley lamb, lamb faggot, Swiss chard gratin, cumin and pepper jus
Roasted quail stuffed with foie gras, petits pois à la française and liquorice jus
Fillet of West Cork beef, girolle mushrooms, baby onions, potatoes and Madeira jus*

DESSERTS

64% Manjari chocolate fondant, ginger ice cream
Greek yoghurt, rhubarb and apricot compote, granola
Fifth Floor strawberry éclair, Chantilly cream, strawberries marinated in balsamic vinegar
Alfonso mango, lemon grass sorbet and French meringue wrapped in sweet pasta
Olive oil sponge cake, pan fried Hass avocado and Mascarpone sorbet
Selection of sorbets with sablé Breton
A selection of our finest seasonal British and continental cheeses*

SIDE ORDERS £3.50

Wild rocket salad with shaved parmesan, Secrett's green salad,
Green beans, shallots and toasted almonds,
Steamed broccoli, chilli and pickled red onion, Pommes frites

2 COURSES £ 34.50

3 COURSES £ 39.50

*£5 supplement

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Should you have any allergies, please inform your server. All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill