



PAINS

Selection of artisan bread £5.50
with butter & R&A bagna càuda

SOUPES

French onion soup with Comté cheese & sourdough croutons £9.50

Fish soup with rouille & Comté cheese £11.00

Brittany lobster bisque with sourdough croutons £10.50

SALADES

Grilled octopus with roasted shallots, chorizo, patatas bravas, romesco salsa & rocket £15.85

Grilled Chevre goats cheese with roast heritage beetroot, apple, toasted grains, hazelnuts & vinaigrette £16.50

Tuna Niçoise with line-caught tuna, green beans, tomatoes, potatoes, olives, eggs, cucumber & house dressing £14.50

HUITRES

Jersey rocks	6	£18.60	12	£37.20	24	£74.40
Gallagher rocks	6	£18.75	12	£37.50	24	£75.00
Cooly Gold rocks	6	£20.00	12	£40.00	24	£80.00
Cape Wrath	6	£24.00	12	£48.00	24	£96.00
Mixed rocks	8	£24.85	12	£37.25	24	£74.55

Please ask your server
for today's Specials Menu



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HORS D'OEUVRES

Hand picked Devon crab £14.85
with pickled green apple, avocado, pimento salsa & toasted brioche

R&A prawn cocktail with remoulade, cucumber, baby gem & cocktail sauce £11.00

Classic moules marinières £12.95
with garlic, parsley & cream

Rock shrimp tempura with ginger pickled cucumber, toasted peanuts & teriyaki mayonnaise £12.80

Crispy calamari with aioli & lemon £11.50

Tuna & Hamachi sashimi with avocado salad, shiso & smoked ponzu dressing

Pan fried scallops with petits pois à la française, lardons, crisp capers & velouté £18.50

Small £15.00
Large £19.00

POISSONS

Spaghetti alle vongole with white wine, garlic, parsley & chilli £19.00

Bouillabaisse with mixed prime fish & seafood, sourdough croutons & aioli £23.00

Grilled Atlantic cod with olive, tomato & basil vierge sauce, with spiced broccoli & potato rösti £28.00

Grilled line-caught tuna with roast Mediterranean vegetables, feta cheese, rocket & green tapenade £22.00

R&A Peterhead haddock & house chips with minted pea purée & tartare sauce £19.50

Roast hake with prawn filled morels, wild garlic, potato gnocchi in a Muscadet and mushroom sauce £28.00

Roasted skate wing with brown shrimps, capers, crispy garlic & parsley butter, ratte potatoes & hispi cabbage £26.00

VIANDES/ROTISSERIE

Roast corn-fed chicken with garlic, parsley & lemon stuffing, rocket, aioli & house chips £18.50

Randall's beef burger prime aged beef with pommes frites & salad - served with a choice of Comté - or blue cheese £17.00

Grilled 28 day dry aged beef sirloin with house chips & truffle dressed watercress served with a choice of:
sauce au poivre - or - garlic butter £32.50

CAVIAR

Royal Baerii caviar
with blinis, crème fraîche, egg yolk & shallots
10g £25.00 / **30g** £60.00 / **50g** £100.00

FRUITS DE MER

Plats de Fruits de Mer
6 rock oysters, Dorset crab, Atlantic shrimps, cockles, whelks, clams, Native mussels, sashimi & Mediterranean prawns
(Minimum 2 persons) £52.00 per person
Additional 1/2 lobster £35.00

Assiette de fruits de mer 3 rock oysters, crab, pink prawns, mussels, cockles, sashimi & whelks £34.00

Dorset brown crab with mayonnaise & R&A potato salad
Half £27.00
Whole £50.00

Pink prawns 1/2 pint (shell on) with mayonnaise £9.00

Garlic roasted large Mediterranean prawns with pommes frites £22.00

Large Mediterranean prawns with mayonnaise & R&A potato salad £22.00

Lobster mayonnaise with R&A potato salad } **Half** £35.00

Lobster roasted in garlic butter with pommes frites } **Whole** £70.00

SIDES

Green beans with confit shallots £5.50

Buttered new potatoes £6.00

Heritage tomatoes, shallots & basil salad £6.10

Rocket, mushroom & Parmesan salad with sherry dressing £5.50

Pommes frites £4.00

Truffled Boschetto cheese chips £8.00

Zucchini fritti with basil mayonnaise £5.50

There will be an optional 12.5% service charge added to your bill
All major credit cards accepted

Please inform your server if you have any food allergies
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