



TEN TRINITY SQUARE  
PRIVATE CLUB

Welcome to Château Latour Dining.

Our menu tells the story of the deeply rooted history and heritage of Château Latour and Artemis Domaines, and the Pic family, with four generations of chefs who each shaped their own style and demonstrated creativity, whilst always remaining true to the family name.

The menu invites you to immerse in the Pic family story through dishes that were imagined by André, Anne-Sophie's grandfather and Jacques, Anne Sophie's father.

In the 30's, Auguste Escoffier declared that grandfather André along with Fernand Point were the fathers of the modern cuisine. Jacques was also very creative winning his third Michelin star during the 70's when the French movement of Nouvelle cuisine arose.

Drawing on a shared passion for excellence and innovation, this menu presents iconic French dishes, each of which made an impact on their time and have been lightened for our members to enjoy. Through these dishes, the history of the Pic family and their respect for nature and ingredients can be seen.

Our prestigious wine list introduces some of the most precious Château Latour and Artemis Domaines stock of old vintages and is an expression of our passion for great wine.

We invite you to explore and enjoy this unique partnership brought to life.



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**ENTRÉES**

<b>Oeuf Poché</b> Poached egg, mushroom fricassée, cornbread and geranium	£ 18.00
<b>Velouté de Potimarron</b> Pumpkin velouté with ravioli, ricotta and amaretto	£ 19.00
<b>Gravlax de Saumon</b> Salmon Gravlax, horseradish Panna Cotta, beetroots and rye bread crisp	£ 20.00
<b>Sashimi de Poisson</b> Yellow Tail sashimi with coco beans, carrots, coffee and whiskey	£ 21.00
<b>Terrine de Lapin</b> Rabbit terrine, brown onions, mustard cream and hazelnuts	£ 21.00
<b>Foie Gras Poêlé</b> Pan fried foie gras with orange, turmeric and watermelon radish	£ 22.00
<b>Tagliolini à la Truffe Noire</b> Homemade tagliolini, black truffle and parmesan	£ 35.00 / £ 55.00
<b>Caviar Baeri / Caviar Oscietra</b> 30g, served with condiments and homemade blinis	£ 105.00 / £ 120.00

**PLATS**

<b>Risotto de Saison</b> Risotto with Jerusalem artichoke, lime and liquorice	£ 24.00
<b>Lotte Rôtie</b> Roasted monkfish with caramelized endive, mimolette sabayon and tarragon	£ 32.00
<b>Bar de Ligne</b> Sea bass, lovage mash, cepes mushrooms, rock samphire and chamomile	£ 33.00
<b>Selle de Chevreuil</b> Roasted saddle of venison with chestnut, persimmon, pistachio and coffee	£ 33.00
<b>Pithiviers</b> Pigeon Pithiviers, Nikka whiskey and salad	£ 37.00
<b>Cochon de Lait (to share)</b> Suckling pig, onion beer purée, apple, leek and sobacha	£ 85.00

**ACCOMPAGNEMENTS**

<b>Frites</b> - Classic French fries	£ 6.00
<b>Purée de pomme de terre</b> - Mashed potatoes	£ 6.00
<b>Salade de saison</b> - Seasonal leaves with lemon dressing	£ 6.00
<b>Brocoli</b> - Char grilled broccoli	£ 6.00