



**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>Œuf Croustillant</b>	£ 18
Crispy black egg with Shiitake mushrooms, Ibérico ham and onion consommé	
<b>Terrine de Gibier</b>	£ 19
Game Terrine with port wine, pickled vegetable and parmesan sable	
<b>Soupe aux Marrons</b>	£ 19
Cream of chestnut soup with mild spices and cep mushrooms	
<b>Charbonnier</b>	£ 20
Black cod cooked in miso with cream of pumpkin and radish shavings	
<b>Tartar de Thone</b>	£ 21
Tuna tartare with pistachio and coriander pesto, green apple	
<b>Tagliolini à la Truffe Blanche</b>	£ 45 / £ 65
Homemade tagliolini, white truffle and parmesan	
<b>Caviar Oscietra</b>	£ 120
30g, served with condiments and homemade blinis	

**PLATS**

<b>Risotto de Saison</b>	£ 22
Seasonal mushroom risotto with Tonka beans	
<b>Cabillaud de Cornouailles</b>	£ 31
Roasted cod, courgette, tenderstem broccoli and green anise foam	
<b>Saint-Pierre</b>	£ 32
John Dory with cauliflower purée, Mimolette sabayon	
<b>Poitrine de Porc Confite</b>	£ 32
Confit pork belly marinated in beer, baby turnips and liquorice jus	
<b>Magret de Canard</b>	£ 33
Roasted duck breast with chervil root purée, orange vanilla chutney, chestnuts	
<b>Côte de Veau à Partager (to share)</b>	£ 95
Veal chop, horseradish mashed potatoes and sobacha	

**ACCOMPAGNEMENTS**

<b>Frites</b> – Classic French fries	£ 6
<b>Purée de pomme de terre</b> – Mashed potatoes	£ 6
<b>Salade de saison</b> – Seasonal leaves with lemon dressing	£ 6
<b>Brocoli</b> – Char grilled broccoli	£ 6
<b>Truffe Blanche</b> – Italian white truffle from Piedmont	£ 10 / gram