



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

Tarte aux Légumes Baby Vegetable Tart, Aged Parmesan Crème, Lavender	£ 18
Burrata Buffalo Burrata, Heirloom Tomato, Tomato Concassé, Vanilla	£ 18
Saumon Mariné Marinated Salmon, Horseradish Panna Cotta, Beetroots	£ 19
Soupe aux Petit Pois Pea Velouté, Langoustines, Quinoa, White Lemon Puree	£ 20
Confit d'Agneau Confit Lamb Ravioli, Lemon Courgette, Mint, Jus	£ 19
Terrine de Foie Gras Foie Gras Terrine, Rhubarb, Wild Strawberry, Korerima	£ 21
Caviar Petrossian Imperial 30g Homemade Blinis, Condiments	£ 120

PLATS

Risotto de Saison Seasonal Mushroom Risotto, Coffee, Basil, Sorrel	£ 22
Saint Pierre à la Poêle Pan-fried John Dory, Courgette, Tenderstem Broccoli, Anis Foam	£ 32
Turbot à la Poêle Pan-fry Turbot, Sour Cucumber and Mousseline, Fennel Seed Sauce	£ 32
Poulet Nourri au Maïs Corn-fed Chicken Breast, Morels, Carrot Puree, Sobacha	£ 31
Carré d'Agneau Lamb Rack, Lovage Mash Potato, Olives, Yoghurt, Sea Herbs	£ 33
Veau Wellington (to share) Veal Wellington Baked in Brioche, Beetroot, Spinach	£ 89

ACCOMPAGNEMENTS

Frites – Classic French Fries	£ 6
Purée de Pomme de Terre – Mashed Potatoes	£ 6
Salade de Saison – Seasonal Leaves, Lemon Dressing	£ 6
Salade de Tomates – Heirloom Tomato Salad	£ 6