



# THE LALEE

CAFÉ-RESTAURANT

## OUR STORY

*Taking the name from the private railway car of one of our most legendary past residents, Lillie Langtry - renowned for her beauty, charm, and many admirers. The LaLee will take you on a culinary journey to the grand cities of Europe, inspired by the voyages of this Chelsea socialite. With Lillie's love of entertaining at the forefront, The LaLee brings Lillie's spirit back to life, paying homage to the cuisine she adored during her epic travels.*

*What Lillie wants, Lillie gets!*



# THE LALÉE

CAFÉ - RESTAURANT

## A TASTE OF AUTUMN

Available all day!

Moules Marinière, frites  
with a glass of  
Muscadet, Chereau Carre 2020 £26

## CAVIAR & OYSTERS

30g / 50g  
Sturia Vintage Baerii £90 / £150  
Sturia Oscietra £110 / £175  
Oysters £4.5 each

## SNACKS

Classic club sandwich £20  
Vegetarian club £17  
The LaLee burger £21  
Tuna salad Niçoise £21.5  
Crudités, hummus, avocado £16  
Surrey county charcuterie board £30

## STARTERS

A little flirtation before the main event

Soupe du jour £12	Twice-baked Montgomery cheese soufflé, salad (v) £20	Waldorf salad (v+) £15
Vitello tonnato £18	Hand-dived scallop crudo avocado, citrus £22	Prawn and lobster cocktail £21
Artichoke truffle salad (v) £21	Mushrooms on sourdough slice (v+) £15	Gnocchi, butternut squash, stilton, sage (v) £16
Burrata, caponata, basil (v) £16		

## MAINS

Heavenly main dishes from Europe's fine cities

250g Bavette, shallots, frites peppercorn sauce £26	Linguine Nerano, courgette, parmesan (v+) £20
250g Ribeye steak, frites, bearnaise £38	BBQ lobster, Café de Paris, frites £38
Loin of venison, celeriac, pickled fig, savoy cabbage £32	Caramelised onion tart, fig, rocket (v+) £22
Cornish lamb rack, courgette, basil £37	Spaghetti alle vongole £24
Wild seabass, seasonal vegetables, nage sauce £35	Moules Marinière, frites £22

## SIGNATURES & SCHNITZELS

A little tableside theatre, Lillie loves drama...

Caesar salad £17 with chicken £7	Beef Tartare £26 with french fries and salad	Dover Sole £51 Grilled or Meunière
Chicken Schnitzel £24   Veal Schnitzel £31		
Dressed for any occasion		
Classic Herb Butter	Holstein Anchovies, capers, egg	Jäger Mushroom sauce

## SIDES

All £7.5  
Frites (v+)  
Zucchini fries (v+)  
Seasonal vegetable (v+)  
Tomato, red onion, Parmesan (v)  
Sautéed potatoes (v)

## DESSERTS

Scandalously sweet to make you swoon

Mounric pear croustade, cider ice cream £22	Mille-feuille, chocolate and coffee £11	Pavlova, passion fruit, lychee, matcha (v) £11
Neals Yard British cheese plate £16	Grapefruit mousse, Cadogan honey, verjus £11	Ice cream / sorbet (v+) £7
Blackberry, white chocolate mousse (v+) £11	Warm madeleines (v) £7	

## OUR FAVOURITE WINES

Lillie lives life without compromise! Please ask your waiter to see the full wine selection

### CHAMPAGNE & SPARKLING

	Glass	Bottle
Rathfinny Classic Cuvée, Brut, East Sussex, England - 2017	£14	£75
“R” de Ruinart, Reims, Champagne - NV	£20	£110
Lelarge-Pugeot, Blanc de Blancs, Vrgigny 1er Cru - NV	£22	£120
Ruinart, Rosé Reims, Champagne - NV	£25	£140

### WHITE

	125ml	375ml	Bottle
Picpoul de Pinet, Tournee du Sud, Languedoc Roussillon - 2020	£9	£23	£37
Pascal Jolivet, Sancerre, Loire Valley - 2021	£17	£44	£72
Sangiovese Bianco, SanGioBi, Capanna, IGT Toscana Italy - 2018	£13	£34	£56
Chardonnay Sanford Sta. Rita Hills, California - 2018	£20	£55	£90

### ROSÉ

	125ml	375ml	Bottle
Mourvèdre ‘Cape Coral’ Rosé, Circumstance, Waterkloof, Stellenbosch, South Africa - 2021	£11	£28	£45
Sancerre Rosé,Gueneau, Loire Valley, France- 2020	£16	£42	£70
Whispering Angel - Château d’Esclans, Provence, France, - 2021	£18	£48	£78

### RED

	125ml	375ml	Bottle
Côtes du Rhône, Saint Gayan, Rhone Valley - 2018	£10	£25	£49
Chapelle de Potensac, Medoc, Bordeaux - 2014	£17	£45	£75
Pinot Noir, Muddy Water, Waipara, New Zealand - 2018	£19	£51	£85
Meerlust Cabernet Sauvignon, Stellenbosch South Africa - 2017	£16	£41	£68

Scan for food allergen information



Scan for calorie information

