



**RABOT
RESTAURANT**
LONDON
FROM HOTEL CHOCOLAT

ALL DAY SUNDAY MENU

The Anatomy of Cacao

We've long adhered to the Japanese principle of *mottainai*: the elegance in producing as little waste as possible and using the full value of everything. The cacao bean is no exception. While other chocolate-makers often discard everything but the nib, we've discovered the potential of every part.

This practice is part of our Planet Pledge: a commitment to minimising our environmental impact by reducing energy, plastic and food waste, as well as food miles.

hotelchocolat.com/planetpledge

fig. 1



The Cacao Pod

fig. 2

fig. 2.1 The Pulp

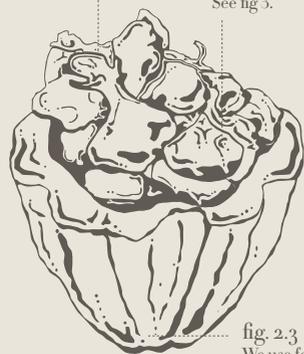
Flavours of lychee. We use for: sorbets, cocktails and marinades.

fig. 2.2 The Bean

Needs to be fermented and sun dried, then delicious. See fig 3.

fig. 2.3 The Husk

We use for: organic composting.



Cut Cacao Pod

fig. 3

fig. 3.1 The Shell

Flavours of: toast, umami. We use for: tea infusion drinks, cooking stock and spice mixes.



fig. 3.2 The Nib

Flavours of: cacao, oak and tannins. We use for: marinades, sauce enriching, crusts, and grinding up to make chocolate and chocolate drinks.

Cacao Bean

BRUNCH Served from 9.30am to 1pm

Fruit Platter £9.50

Start the day the right way. Rustic Market-ripe fruit, cut à la minute for freshness. Revitalising cacao pulp sorbet with nibs. Breakfast for one or a side for two. (V)

Coconut & Cacao Smoothie Bowl £5.75

Things that grow together, go together, and these two thrive side-by-side on our Saint Lucia cacao farm. Pineapple adds zing, banana brings texture and there's spinach for your well-being. Inspired by breakfast at our hotel, as the Caribbean sun rises over the Piton Mountains. (VE)

Banana-Cacao Pancakes £10.50

Smashed Market bananas and cacao nibs in lieu of flour, for a more satisfying pancake. Lightened by yoghurt and cacao pulp sorbet. 70% dark chocolate sauce to drizzle. Tangy raspberry coulis. (V)

The Rabot Full English £12.50

Sausages enriched with cacao beer beef stock. Thick-cut, smoked streaky bacon. Fluffy toasted English muffin, poached egg, white chocolate hollandaise. Roasted tomato and Portobello mushroom dusted with cacao nibs. What mornings were made for. (A)

Cacao Avocado, Poached Egg & Sourdough £9.50

Thick-sliced sourdough, smashed avocado and ground nibs. Cacao salsa and zingy lime pickle dressing.

Garden Breakfast £10.50

Toasted English muffin, cacao hash, lightly spiced aubergine and Portobello mushroom. Poached egg. Salad of wilted spinach, vine tomatoes and nib-oil tossed rocket. Drizzle of white chocolate hollandaise. (V)

Salmon & Scallop £12.50

Scottish salmon slowly cured in our own Cacao Gin. Flash-seared king scallop. Toasted English muffin and a perfectly poached egg. Smattering of cacao nibs and rocket. (SF, A)

Sweet Potato & Red Pepper Hash £9.50

Refreshing cacao pulp and malty nibs. Poached egg. Cacao-avocado crush. Crispy sweet potato spirals. (V)

Rabot Benedict

Breakfast Salad £8.50

Subtly sweet baby spinach and curly frisée lettuce contrast with smoked streaky bacon. Flourish of cacao nibs, sourdough croutons, white chocolate hollandaise.

Vegan? Simply ask.

ALLERGEN INFORMATION If you have any allergies or dietary requirements, for example you are avoiding wheat or gluten, please speak to a member of our team.

LUNCH

Served from midday to 5pm

STARTERS

Goat's Cheese, Caramelised Fig & Sourdough £8

Goat's cheese, two ways: rolled in toasted pumpkin seed and in salted cacao crumb. Both whipped super-smooth with delicate, lychee-like cacao pulp. Borough sourdough for crunch. Caramelised fig, butternut squash purée and onion-cacao marmalade for contrast. A lighter starter. (V)

Hereford Beef

Yorkshire Pudding £9

A starter that boasts a roast. Yorkshire pudding on a velvety cacao-red wine reduction, filled with white chocolate mash. 24-hour cacao nib-marinated, grass-fed Hereford flank beef seared rare for exceptional flavour. (A)

Pulled Pork Piton £9

The Pitons are two astonishingly symmetrical sea mountains in Saint Lucia. Rising above a rainforest canopy of foliage, they overlook our island hideaway and cacao farm. Here, our pulled pork Piton-style is slow-cooked and tender in mashed potato, with a crisp breadcrumb and cacao nib coating.

Seared King Scallops, Celeriac Purée £13

Our most popular starter. Scottish coastal king scallops direct from our market angler partner, flash-seared with crunchy, intense cacao nibs. Purées: earthy beet and light, comforting celeriac smoothed with cacao butter. (SF)

The Rabot Winter Warmer £8

Creamy butternut squash soup, smoothed with cacao butter. Puff pastry wreath peppered with cacao nibs. Blanched Japanese artichoke and heritage carrots, tossed in cacao-herb oil. Just what the season ordered. (VE)

Winter Mushroom Sauté £9

Market mushrooms sautéed with cacao butter and roasted garlic. Caramelised salsify and chestnut. Celeriac purée with a hint of cacao butter. Deep, creamy, umami. (VE, N*)

Good food in good conscience.

Our grocery: Our neighbours.

Free range: We insist on it, from egg to chicken.

MAINS

Saint Lucian-style Hake £20

Our homage to the tamarind, an unapologetically zingy Caribbean fruit. Succulent Cornish hake with a fresh herb and cacao nib crust. Swaggering tamarind, coconut and cacao sauce packs a punch. Subtle cacao pulp-braised aubergine.

The King of Burgers £16

Aged Cheddar, triple-cooked chips, cacao Creole chutney, 70% ganache. It took us a long time to create our signature burger. We settled on chopped rump steak, with only a smattering of other ingredients and a side of our melting 70% dark chocolate ganache. We think we've nailed it. (A*)

- Add bacon £2

Our pastry is made fresh on-site – our chefs taste-test to perfection.

Mac & Cheese £16

A national treasure in the Caribbean, for ours we heighten the flavour with a hint of mushroom in creamy, melted mature Cheddar. So moreish, you'll want to eat the bowl – which you can, it's puff pastry kneaded with cacao nibs. Served with a whirl of smoked paprika coleslaw. (V)

- Take it to another level. Add cacao-infused Hereford beef trimmings £5 (A)

- Make it tipsy. Its perfect match: Bloody Mary of the Gods £9

SIDES All £4.50

Borough Vegetables £4.50 (V)

Thick-cut Chips £4.50 (VE)

Sautéed Market Spinach £4.50 (V)

Cauliflower Cheese £4.50 (V)

Seasonal Greens £4.50 (V)

Savoy Cabbage £4.50 (VE)

White Chocolate Mash £4.50 (V)

SUNDAY ROAST

Served from midday to 5pm

Whole Roast Chicken £36

Enough for two. Whole free-range roast chicken, basted in cacao butter for extra succulence. Sage, onion and cacao nib stuffing, chestnut confit. Secret-recipe cacao gravy: deeply umami. (A*)

Roast Sirloin of Hereford Beef £24

Joints selected for their tenderness by Head Chef Glenn. Marinated overnight in cacao nibs for depth of flavour. Secret-recipe gravy, simmered for 24 hours. (A*)

Our aim? The best Sunday roast in London. Did we hit the mark? You tell us. #HCSundayRoast

Beet Wellington £18

Beet not beef. Borough beetroot marinated in cacao nibs, pomegranate molasses and apple. Baked with a mushroom, spinach and cacao nib duxelle in puff pastry. Deeply satisfying vegetarian twist on our secret recipe gravy. (V, N)

ALL OUR ROASTS ARE SERVED WITH...

Yorkshire pudding

Fluffy, umami and so big it barely fits on the plate.

Triple-cooked roast potatoes

Blanched with cacao nibs, slow-cooked in cacao butter, then roasted with garlic and thyme.

Chestnut confit

Slow-cooked in butter for a soft, nostalgic nuttiness and a comfortingly sweet flourish.

Market vegetables

We boost our market honey with malty cacao nibs, drizzle over Chantenay carrots and parsnips, and roast. The result is indulgent, fragrant and deep. Long-stem broccoli brings freshness.

DESSERTS

Chocolate Sticky Toffee Pudding £11

Small but mighty. Trio of bold yet balanced sponges: malty, deep, not too sweet. Pumpkin seed granola for crunch. Orange for contrast. Cocoa Whip for lightness. Served with a shot of Salted Caramel Vodka Liqueur, to warm you to your toes. (A, V)

Mousse Seduction £10

Trio of smooth, intense mousse quenelles: 65% Supermilk, 70% dark, 90% dark. Beautifully crisp sablé, nibbly pumpkin seed crumble, sticky caramelised Nigella and sesame seeds. Lose yourself. (V, N)

- Make it tipsy. Its perfect match: Diplomático Reserva Exclusiva Rum, 50ml £6

Trio of Island Sorbets £8

Our pièce de refreshment. Delicate cacao pulp, gently juicy guava, caramelised and roasted pineapple. Ground cacao nibs, for crunch. (VE)

Molten Chocolate Lava £9

Your cake runneth over with intense 70% dark. Served with a sesame and Nigella seed tuile and house cacao nib ice cream, gently infused over 24 hours. (V)

- Make it tipsy. Its perfect match: La Hechicera Rum, 50ml £6

Crumbly Pear Tartlet £9

A triple-layer threat. Grated coconut and almond frangipane. Poached pear with a hint of dark chocolate. Classic crumble topping lifted with dense pear coulis. Cinnamon ice cream. Only things missing? Dairy and wheat. (VE, N)

Black Forest Gateau £9

More tasting journey than gateau. Sour cherry sorbet, chocolate sponge, black cherry crèmeux, whole kirsch-soaked cherry and dark chocolate crème anglaise. Two spoons? (A)

We're the only chocolatier to run two bars; one in Borough Market and another on our Rabot Estate cacao farm in Saint Lucia. Surrounded by cacao, we started stirring it into cocktails; the nutty and buttery nib, the lychee-like pulp, the roasted shells and the creamy chocolate. The results were so good, we brought them to London.

