



**RABOT
RESTAURANT**
LONDON
FROM HOTEL CHOCOLAT

TIPPLES

**Hotel Chocolat Prosecco
Superiore DOCG £7.50**

Mimosa £7.50

Freshly squeezed Borough orange juice, Prosecco Superiore DOCG.

Bloody Mary of the Gods £9.50

Absolut Vodka, Spicy Mix, tomato and lemon juice. Lime, cacao and celery garnish. Infused with whole roasted cacao beans – *Theobroma cacao*, 'food of the gods'.

MARKET SMOOTHIES £4.25

Produce chosen fresh from the Market this morning, blended to order.

Blueberry, raspberry, strawberry (VE) 240kcal

Rabot Porridge £4.50

Satisfyingly chunky rolled oats. Stir in cacao honey and our 70% dark chocolate, to taste. Organic dairy or oat milk – you decide. (V) 520kcal

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) 191kcal

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) 224kcal

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) 566kcal

Cacao-Braised Beef

Mac & Cheese Muffin £11.50

For the morning after the night before. Stuffed into a fluffy English muffin: creamy al dente macaroni; melted mature Cheddar; cacao-braised beef featherblade; sautéed mushrooms. Atop: poached egg. (A) 450kcal

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) 324kcal

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) 510kcal

**Cacao-Avocado, Poached Egg
& Sourdough £9.50**

From our friends Bread Ahead down the road: thick-sliced, toasted sourdough, with gleefully smashed avocado and ground nibs. Cacao salsa and zingy lime-pickle dressing. (V) 250kcal

**Sweet Potato &
Red Pepper Hash £9.50**

Refreshing cacao pulp and malty nibs. Poached egg. Cacao-avocado crush. Crispy sweet potato spirals. (V) 313kcal

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) 203kcal

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. 482kcal

**Vegan options available; ask
your server.**



Rabot London offers a range of contemporary dishes drawing on the best culinary traditions of the Caribbean, West Indies and Britain, using freshly roasted cacao as a subtle savoury spice. Rabot brings to Londoners the cacao-centric cuisine of its hugely successful sibling, the Rabot Restaurant, Saint Lucia, launched on our 275-year-old Rabot Estate cacao farm in 2011.



STARTERS

British Goat's Cheese & Beetroot £9

Tart British goat's cheese, whipped smooth with delicate, lychee-like cacao pulp. Parkin-spiced soda bread for comfort. Beautifully crisp, paper-fine flatbread for crunch. Earthy beetroot purée. Roasted, ground pumpkin and cacao nib crumb. A lighter starter. (V) 200kcal

NEW Pea & Mint Soup £8

Fresh, warm mint and pea soup, poured over dairy-free cream cheese for richness that deepens with each spoonful. Market petit pois. Cacao pulp for lychee-like lightness. Nibs for subtle savoury spice. (VE) 192kcal

Hereford Beef Yorkshire Pudding £9

A starter that boasts a roast. Yorkshire pudding on a velvety cacao-red wine reduction, filled with creamy white chocolate mash. 24-hour cacao nib marinated, grass-fed Hereford beef flank, seared rare for exceptional flavour. (A) 402kcal

Pulled Pork Piton £9

Tender, slow-cooked pulled pork with a crisp breadcrumb and cacao nib coating. Shaped after the two sea mountains that overlook our island hideaway and cacao farm in Saint Lucia. 471kcal

Vegan options available; ask your server.

Seared King Scallops £13

Our most popular starter. Scottish coastal king scallops direct from our market angler partner, flash seared with crunchy, intense cacao nibs. Creamy white chocolate and sweetcorn purée. (SF) 407kcal

NEW Cacao Gin Cured Salmon £10

Salmon from chill Scottish waters, cured for 12 hours in our award-winning Cacao Gin. Tender, silky, with a burst of juniper and malty cacao depth. Crisp, delicately spiced parkin. Cacao Gin and tonic gel. Cacao pulp cream. (A) 327kcal

Sharing Platter £22

Pulled Pork Piton, Cacao Gin Cured Salmon, British Goat's Cheese & Beetroot. (A) 499kcal per 1/2

NEW Applewood-Smoked, New-Season Asparagus £10

Fresh British baby asparagus tips, sautéed with cacao butter, flash-smoked with applewood for a whisper of depth. Quail egg for richness. Cacao nib crumb for crispness. Wild mushrooms, cacao-celeriac purée. (A) (VE*) 111kcal

Rabot Breadbasket £6

Market focaccia, baked next door. Delicately toasted for crunch, with velvety chocolate balsamic reduction, bright, herby cacao pesto and silky nib butter. Made to share. (V,N) 506kcal

MAINS

Seafood Cacao Bouillabaisse £22

We spend hours making the silken broth for our much-loved bouillabaisse. It bubbles slowly, brimming with cacao nibs, fresh tomatoes, herbs and fennel. We spike it with cayenne and saffron before adding the freshest fish and shellfish. We use only line-caught, sustainable fish, never farmed. (SF, A) 397kcal

Salt Marsh Lamb £26

Purebred Romney loin, marinated for 24 hours in cacao nibs then slow-cooked to pink perfection. Rolled in pistachios and fresh herbs. Velvety reduced stock. Chocolate demi-glace. Mint oil. Baby turnip. Delicate turnip and carrot purées. (A*, N) 408kcal

Beet Wellington £18

Beet not beef. Borough beetroot marinated in cacao nibs, pomegranate molasses and apple. Baked with mushroom, spinach and cacao nib duxelles in puff pastry. Market baby vegetables and cashew sour cream. (VE, N) 317kcal

12-hour Marinated

'Bois Bandé' Chicken £19

Bois Bandé (pronounced 'Bwah Bonday') rum has been loved for centuries by the local communities around our cacao farm. A riot of spice and sweetness, with notes of cinnamon, star anise and nutmeg and one special ingredient – the bark of tropical tree *Richeria grandis*. Unites chicken breast and sweet potato. (A) 679kcal

NEW British Pollock £22

Mild yet meaty, with a satisfyingly thick flake. Marinated in lychee-like cacao pulp and then pan-seared with a fennel seed and cacao crumb. Market vegetables. Squid ink tuile for crispness and umami notes. Herb and cacao oil. 417kcal

Slow-Cooked Hereford Beef £23

Prime grass-fed featherblade, marinated in cacao nibs for 24 hours, then slow-cooked until it falls apart. Stuffed with fresh herb duxelles. Deep, rich glaze of beef stock, red wine, 70% dark and balsamic. King oyster mushrooms, sautéed in cacao butter. Pea purée. (A) 423kcal

Add white chocolate mash: £4.50 248kcal

Mac & Cheese £16

A national treasure on our island home of Saint Lucia. For ours we heighten the flavour with a hint of mushroom in creamy, melted mature Cheddar. Served in a puff pastry bowl, kneaded with nutty cacao nibs, and with a whirl of smoked paprika slaw. (V) 661kcal

- Take it to another level. Add cacao-infused Hereford beef trimmings £5 (A) 171kcal

Saint Lucian-Style Hake £20

Succulent British South Coast hake with an unmissably crisp fresh-herb and cacao nib crust. Sweetcorn and white chocolate purée. Coconut, cacao and tamarind sauce: our homage to the zingy Caribbean fruit. 235kcal

NEW King Scallops, Clams & Sweetcorn Purée £26

Tender, juicy king scallops, marinated in subtle, refreshing cacao pulp, seared to perfection and finished with a touch of cacao oil for a delicate smokiness. Subtle, buttery clams. Riot of summer vegetables. Creamy white chocolate and sweetcorn purée. Tart, fragrant yuzu gel. (SF) 348kcal

The King of Burgers £16

Full-flavoured, tender rump steak, chopped and seared – only a smattering of seasoning is needed. Aged Cheddar, triple-cooked chips, cacao Creole chutney, 70% dark ganache. (A*) 843kcal
Bacon 79kcal
Chips 425kcal

Hereford Beef Chateaubriand £80

450g of tender, grass-fed prime beef. 24-hour marinated in malty cacao nibs and served medium-rare. Comforting, creamy mac and cheese. Rich, nutty bone marrow. Chunky chips. Served with our chef's secret recipe cacao sauce and near-savoury 90% dark ganache. Dare to dip? (A) To share: 1128kcal per half.

'Inside-Out' Aubergine Curry £16

Delicately spiced aubergine with fragrant coconut yoghurt inside a sundried tomato concasse. Crowned with market vegetables punctuated with amazingly thin, crisp sheets of unleavened bread. (VE) 205kcal

SIDES All £4.85

Spiced Caribbean Sweet Potato Wedges (VE)

Oven-baked with cacao barbecue sauce. 420kcal

Sautéed Market Spinach (V)

With cacao nib butter. 208kcal

Seasonal Greens (VE)

English asparagus and green beans. 61kcal

White Chocolate Mash (V)

Shouldn't work, but it does. Addictive. 248kcal

Thick-Cut Chips (VE)

With cacao ketchup. 425kcal

DESSERTS

Crumbly Rhubarb Tartlet £9

Grated coconut and almond frangipane with a classic crumble topping. Crumbly then gooey, with a rush of warm, freshly baked notes. Market rhubarb and sorbet for freshness. 70% dark chocolate for richness. (VE, N) 189kcal

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) 750kcal

Chocolate Sticky Toffee Pudding £11

Trio of light yet comforting sponges: malty, deep, not too sweet. Warm butterscotch pouring sauce. Pumpkin and almond for texture. Fresh raspberry for contrast. Light-as-air Cocoa Whip. (V, A) 1015kcal

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) 186kcal

NEW BAFTA Supermilk Chocolate Mousse £10

A marriage of two desserts, each served at the legendary British Academy Film Awards dinner. Deep and velvety 65% Supermilk chocolate mousse and malty salted caramel ganache. Crumbly chocolate tartlet with light blueberry crèmeux for refreshment. (N) 434kcal

NEW White Chocolate Lemon Curd & Raspberry Sorbet £10

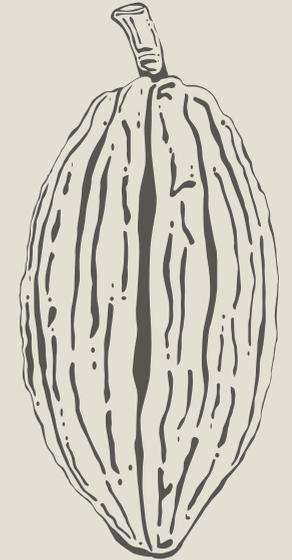
Smooth-then-zesty white chocolate lemon curd. Thick, buttery shortbread with tangy raspberry and lemon-thyme sorbet. Crisp cacao nib meringue shard. Dotted with silky pralines. Utter spring refreshment. (N) 403kcal

Molten Chocolate Lava £12

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) 712kcal

The Anatomy of Cacao

fig. 1



The Cacao Pod

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. 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.

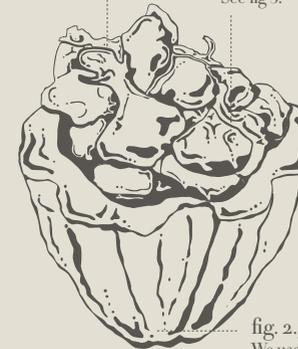


fig. 2.3 The Husk

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

LIGHT BITES

Wednesday to Saturday 12pm – 10pm

Rabot Breadbasket £6

Market focaccia, baked next door. Delicately toasted for crunch, with velvety chocolate balsamic reduction, bright, herby cacao pesto and silky nib butter. Made to share. (V, N) 506kcal

Cheese & Charcuterie £18

Market meats including spicy chorizo, hand-sliced 40-feet from our door. Brie, Cheddar, Stilton. Garlic-baked sourdough sliced thin and drizzled with olive oil. Cacao-nib Chairman's Reserve Rum chutney. (A) 1532kcal

Cacao Mac & Cheese Bites £8

Our classic, oozing with melted mature Cheddar and mushrooms, served arancini-style: coated with panko and cacao nibs. Cacao ketchup dip. (V) 509kcal

Cacao-Creole Chicken Wings £7

Corn-fed, free-range. Cacao nib chutney with cherry tomatoes, golden raisins and mustard seed. Warming cayenne pepper. 488kcal

Cacao-Battered Spiced Calamari £7

Squid in a light cacao batter. Dash of mild cacao-chilli sauce. (SF) 451kcal

Cacao Pulled-Pork Nachos £8.50

Pulled pork, slow-cooked overnight in our cacao barbecue sauce. Cacao pulp sour cream, nib guacamole and cacao-chilli salsa. Jalapeños and melted mature Cheddar. 917kcal

Chips £4.50

Chunky-cut. Cacao ketchup for dunking. (V) 425kcal

Martini Olives £3.50 219kcal

Mixed Nuts (N) £3.50 471kcal

AFTERNOON TEA OF THE GODS

Thursday to Saturday
1pm – 5pm

SANDWICHES

Egg Mayonnaise Brioche

Aroma of fresh-baked brioche? We make our own to create that 'just right' bite, the perfect hold for egg and chive mayonnaise with a malty edge of cacao nibs. (V)

Pea & Tarragon Mousse on Rye Sourdough

Made with chickpea, lychee-like cacao pulp and fresh lemon juice. Pea shoots and radish thinly sliced. (VE)

Cacao Gin Salmon, Cream Cheese & Dill

Lightly smoked Scottish salmon, marinated in our own award-winning Cacao Gin. Cream cheese whipped with cacao pulp. Hint of fresh dill. The classic, taken up a notch. (A)

Creole Chicken with Pumpkin Mayonnaise

Heat of warm, smoky Saint Lucian spices and cayenne pepper, tamed with pumpkin mayonnaise.

Marinated Beef & White Chocolate Horseradish

A cut above. Grass-fed Hereford beef 24-hour marinated with treacle and parkin spices. Fiery wasabi horseradish tempered with our high-cacao-butter white.

£35 each. Includes your choice of hot drink: tea, coffee or drinking chocolate. Vegetarian options available; ask your server.

Add a glass of Hotel Chocolat Prosecco Superiore D.O.C.G for £5 each.

CAKES & SCONES

Strawberry & Vanilla Cheesecake

Forget tradition. Cheesecake reimaged as a light, airy mousse made with fragrant Madagascan vanilla and all-natural strawberry gel. Cacao nib crunch in the biscuit base. (V)

Chocolate & Cherry Gâteau Opéra

Opulent layers of light chocolate mousse, cherry coulis and Madagascan vanilla sponge. Topped with a kirsch-soaked cherry and 70% dark ganache. (V, A)

Fresh-Baked Sultana Scone & Cinnamon Scone

Lavish your way. Strawberry jam, clotted cream or 70% chocolate ganache first?

Tasting Chocolates

Ask your server for today's selection. Accompanied by cacao beans. (V, N) Two chocolates 135kcal (the chocolates may vary)

1416kcal per portion.

Good food in good conscience

Our grocery: Our neighbours.

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

Pastry: Made fresh on-site – our chefs taste-test to perfection.

DIETARY INFORMATION (V) Vegetarian, (VE) Vegan, (A) Contains Alcohol, (SF) Shellfish, (N) Nuts. *This dietary can be removed from some of our dishes.

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. CALORIE INFORMATION Adults need around 2000kcal a day.

