



**RABOT
RESTAURANT**
LONDON
FROM HOTEL CHOCOLAT

TIPPLES

**Hotel Chocolat Valdobbiadene
Prosecco Superiore DOCG £7.50**

Mimosa £7.50
Freshly squeezed Borough orange
juice, our Prosecco Superiore DOCG

Bloody Mary of the Gods £9.50
Made with freshly squeezed
Borough tomato juice. Infused
with whole roasted cacao beans –
Theobroma cacao, ‘food of the gods’.

MARKET SMOOTHIES

All £4.25

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

**Blueberry, raspberry,
strawberry (VE)**

**Avocado, banana, apple,
vanilla (VE)**

**Pineapple, passion fruit,
guava, apple (VE)**

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)

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)

**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)

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)

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**
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)

**Sweet Potato &
Red Pepper Hash £9.50**
Refreshing cacao pulp and malty nibs.
Poached egg. Cacao-avocado crush.
Crispy sweet potato spirals. (V)

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)

**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.

**Make it vegan:
just 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

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*)

Assiette of Cacao £6

Chocolate balsamic reduction, cacao pesto, nib butter, freshly baked sourdough. (V, N)

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.

MAINS

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)

Slow-cooked, Stuffed Hereford Beef £23

Prime grass-fed featherblade, marinated in cacao nibs for 24 hours, then slow-cooked until it falls apart at the slightest touch. Stuffed with a mushroom, mint, parsley and thyme duxelle. Deep, rich glaze of beef stock, red wine, 70% dark and balsamic. Seasonal mushrooms, sautéed in cacao butter. Pea purée. (A)

- Up your game: add our white chocolate mash (V) £4.50

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.

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

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

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. Market baby vegetables and cashew sour cream. (VE, N)

King Scallops, Clams & White Chocolate Sweetcorn Purée £26

Tender, juicy king scallops, marinated in subtle, refreshing cacao pulp, gently 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)

'Inside-out' Aubergine Curry £16

Delicately spiced aubergine with coconut yoghurt and sundried tomato concasse. Crowned with market vegetables punctuated with carta di musica: amazingly thin, crisp sheets of unleavened bread. A towering tribute. (VE)

- Add chicken £6

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)

Salt Marsh Lamb £26

Loin served rare, as the chef recommends. Marinated for 24 hours in cacao nibs and topped with a pistachio-herb crust. Served with velvety reduced stock and chocolate demi-glace. Chestnut, candied and puréed. Delicate cauliflower purée. (A*,N)

SIDES All £4.50

White Chocolate Mash

Shouldn't work, but it does. Addictive. (V)

Thick-cut Chips

With cacao ketchup. (VE)

Sautéed Market Spinach

With cacao nib butter. (V)

Borough Vegetables

Roasted roots with cacao honey (V)

Seasonal Greens

Shredded Brussels sprouts and green beans (VE)

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: Diplomatico 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 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)

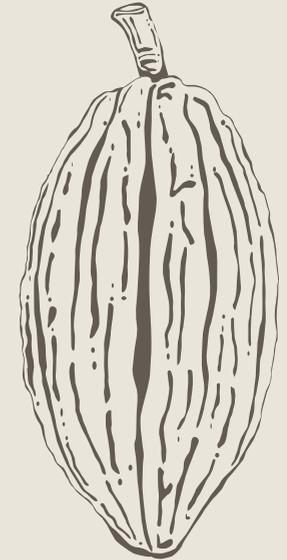
We're the only chocolatier to run two bars; one in Borough Market and another on our Rabot Estate cacao farm in Saint Lucia. Surrounded by cacao, we started stirring it into cocktails; the nutty and buttery nib, the lychee-like pulp, the roasted shells and the creamy chocolate. The results were so good,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

DIETARY INFORMATION (V) Vegetarian, (VE) Vegan, (A) Contains Alcohol, (SF) Shellfish, (N) Nuts.

*This dietary can be removed from some of our dishes.

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.

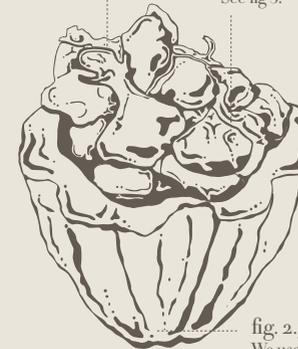


fig. 2.3 The Husk

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

Assiette of Cacao Bread £6

Borough sourdough, four dips: chocolate balsamic, cacao pesto, nib butter and nib and garlic butter. (V, N)

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)

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)

Cacao-Creole Chicken Wings £7

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

Cacao-Battered Spiced Calamari £7

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

Cacao-Brioche Beef Sliders £12

Hereford, grass-fed rump burger, smothered with aged Cheddar. Our chef's secret-recipe Rabot Estate sauce. Need we say more?

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.

Chips £4.50

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

Martini Olives £3.50

Mixed Nuts (N) £3.50

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.

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AFTERNOON TEA OF THE GODS

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 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; please ask your server.

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

CAKES & SCONES

Strawberry & Vanilla Cheesecake

Forget tradition. Cheesecake reimagined 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)

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