
Cheese, Desserts and Dessert Wines

Fromages Beillevaire selection of French farmhouse cheese, Williams pear chutney	13.50
Bual, Madeira, Henriques & Henriques 1957 Yes its true! You can now treat yourself with a glass of 1957. A time capsule with complex dried fruits aromas ranging from dates, figs and prunes. The underlying sweet spiciness combines clove, caraway seeds, cumin and cinnamon. The palate offers tangy acidity and carries a long persistent finish.	35.00
Pomme et mures Bramley apple and blackberry crumble, warm custard cream	7.50
Riesling Auslese Zeltinger Schlossberg Selbach-Oster 2009, Mosel, Germany A beautiful example of a racy German Riesling displaying youthful aromas ranging from granny smith apple to refreshing citrusy fruit	13.95
Pain d'épices Warm ginger bread sponge slice, stem ginger and cinnamon ice cream	7.50
Graham's 10 year old Tawny Port Deep and intense with notes of almonds and honey mixed with dried figs	9.25
Buche de Noël Frozen chestnut and white chocolate Christmas Noël Yule log parfait	7.50
Bual, Madeira, Henriques & Henriques 1957 A time capsule with complex dried fruits aromas ranging from dates, figs and prunes. The underlying sweet spiciness combines clove, caraway seeds, cumin and cinnamon. The palate offers tangy acidity and carries a long persistent finish	35.00
Crème brûlée Vanilla crème brûlée, pistachio madeleines	7.50
Côteaux du Layon-Beaulieu sur Layon 2001 Château Pierre Bise Do you like Chenin Blanc? Well if you do, you should like this one. This wine combines honeyed aromas of beeswax and ripe quince with baked apples supported by a wonderfully refreshing razor-sharp acidity making it perfectly balanced	14.50
Macarons Assorted macarons	8.00
Sauternes Château Roumieu 2011 A great Sauternes exhibiting aromas of ripe stone fruits such as apricot and nectarine. The beautifully balanced acidity makes it poised and carries the fruit through	13.00
Fondant au chocolat Bitter chocolate fondant, praline ice cream	7.50
Rasteau, Rhône Valley, Domaine Gourt de Mautens 2006 If you like port, this fruit driven French version should set you for a nice treat. This has an intense nose of black fruits with a stewed character combining dried nuts, fresh figs and an underlying bitter chocolate finish	12.95
Tarte aux citrons Lemon tart, raspberry sorbet and coulis	7.50
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Mont d'Or Baked Vacherin cheese, winter black truffles, sourdough bread (to share)	22.00
Glaces et sorbets Ice creams and sorbets per scoop	2.50

The menu does not list all the ingredients, please bring any specific dietary requirements to our attention
A discretionary service charge of 12.5% will be added to your bill
20% VAT included

Festive Menu

3 Courses 45.00 includes Tea, Coffee and Truffles

Fromage de Chèvre Baked Poitou goats' cheese, hazelnuts, heritage beetroot, honey and truffles
Foie gras et jambon Duck foie gras and smoked ham hock ballotine, Berry lentil salad
Escargots Six Burgundian 'Petit Gris' snails, garlic and parsley butter
Chevreuril Haunch of wild roe deer, parsnip purée, poached pear, cranberries, sauce Grand Veneur
Saumon fumé Grilled smoked salmon, crab risotto, saffron, fish velouté
Vol-au-vent Wild mushrooms, poached duck egg, celeriac, spinach, puff pastry, Hollandaise sauce
Bûche de Noël Frozen chestnut and white chocolate Christmas Noël Yule log parfait
Pain d'épice Warm ginger bread sponge slice, stem ginger and cinnamon ice cream
Fondant Bitter chocolate fondant, praline ice cream

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Starters

Joues de porc Glazed pork cheek, red wine, truffle mousseline, root vegetables, crispy pig's ear	9.75
Fromage de Chèvre Baked Poitou goats' cheese, hazelnuts, heritage beetroot, honey and truffles	9.50
Crabe Hand picked South Devon cock crab salad, Melba toast	14.00
Saumon fumé Foreman's London cure smoked salmon, condiments, warm blinis	13.50
Chevreuril Venison tartare, quails egg, celeriac remoulade	10.50
Velouté de poireaux et pomme de terre Leek and potato velouté, Jerusalem artichoke, wild mushrooms, winter black truffles	10.50
Foie gras Duck foie gras terrine, Williams pear chutney, brioche	14.00
Escargots Burgundian 'Petit Gris' snails, garlic and parsley butter	Six 10.00 Twelve 19.00

Crustaceans

Huitres Rye bread, lemon & mignonette	
Colchester Rock No 2	each 2.80
Jersey Royal No 2	each 3.20
Duchy Native No 3	each 4.20

Crustacés 1lb Lobster, split, mayonnaise, lemon	39.50
Scottish Langoustines, mayonnaise, lemon – each	4.20
Large shell on crevettes, mayonnaise, lemon – each	2.75

Plateau de Fruits de mer Selection - 4 rock oysters, 4 Maldon oysters, 6 large prawns, 4 langoustines 1 dressed cock crab, cooked – bouchot mussels, clams, winkles & whelks	65.00
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We do not recommend the consumption of spirits with shellfish

Caviar (served with traditional garnish and condiments)

Perse Caviar Naccarri is farmed in Spain and has a nutty salty sea taste with low acidity is dark grey in colour and similar to Oscietra	10g 30.00 20g 60.00
Caviar d'Aquitaine A delicate egg with a long hazelnut flavour on the palate and the colour ranges from grey to golden brown. Farmed in France and similar to Oscietra	30g 98.00
Royal Belgian Caviar Oscietra eggs, the colour varies from olive green through to golden yellow, these perfectly formed eggs have a nutty mellow taste, bursting into a buttery sweetness similar to the taste of lobster	30g 130.00

Vegetarian

Vol-au-vent Wild mushrooms, poached duck egg, celeriac, spinach, puff pastry, Hollandaise sauce	18.00
Risotto Artichoke and winter black truffle risotto, Beaufort, chervil, brown butter	22.00

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Fish

Haut bar Seared stone bass, Devon crab risotto	32.00
Sole Dover sole grenobloise, capers, lemon, croutons, parsley, brown butter	41.00
Turbot Roasted turbot 'tronçon', étuvée of artichoke, fennel and salsify in olive oil	34.00

Meat

Canard Dombes duck breast and braised leg à l'orange, Savoy cabbage, carrot and orange purée	29.50
Agneau Rack of lamb, Provençal herb crust, goats' cheese fritôt, pomme fondant, rosemary jus	32.00
Coq au vin Chicken braised in red wine, baby onions, mushrooms, bacon, truffled pomme purée	26.00
Boeuf Filet of beef 'Rossini', pan fried foie gras, sautéed wild mushrooms, Madeira sauce and black truffles	39.00
Veau Rose veal cutlet 'Vallée d'Auge', mushrooms, pomme purée, apples and Calvados sauce	45.00

Game

Chevreuril Haunch of wild roe deer, parsnip purée, poached pear, cranberries, sauce Grand Veneur	28.00
Perdrix des neiges 'à l'anglaise' Roast English grouse, liver crouton, juniper gravy, bread sauce, game chips	28.00

Grill

Our double cuts of beef are served with pommes gaufrettes, sauce bordelaise and béarnaise

Côte de bœuf 850g premium rib-eye on the bone, 37 day dry aged - for two	per person 37.00
Châteaubriand 550g Double Fillet cut from the Chateau, 21 day dry aged - for two	per person 38.00
Faux-filet 400g Australian Sirlion steak, 28 day dry aged, sauce Béarnaise	46.00
Entrecôte USDA Rib-eye, 28 day dry aged, sauce Béarnaise	per 100 gram 13.50
Homard Whole lobster, espelette chilli butter, pommes gaufrettes	40.00

Side orders

Wilted leaf spinach	Truffled potato mousseline + £2 supplement
Extra fine green beans	Pommes frites
Gratin Dauphinois	Berry lentils, smoked duck and foie gras salad
Charlotte potatoes	Crisp leaf salad

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