

Cheese, Desserts and Dessert Wines

Selection de Fromages 13.50  
Beillevaire selection of French farmhouse cheese, Williams pear chutney

Bual, Madeira, Henriques & Henriques 1957 35.00  
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.

Crumble de Pomme et mures 7.50  
Bramley apple and blackberry crumble, warm custard cream

Riesling Auslese Herrenberg Maximin Grünhauser C. von Schubert 2009, Ruwer, Germany 13.95  
A beautiful example of a racy German Riesling displaying youthful aromas ranging from granny smith apple to refreshing citrusy fruit.

Millefeuille aux poires 7.75  
Williams pear and salted caramel mousse millefeuille

Graham's 10 year old Tawny Port 9.25  
Deep and intense with notes of almonds and honey mixed with dried figs

Parfait de rhubarbe 7.50  
Rhubarb and fromage blanc parfait, rhubarb coulis and sorbet

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Crème brûlée 7.50  
Vanilla crème brûlée, Madeleines

Côteaux du Layon-Beaulieu sur Layon 2001 Château Pierre Bise 14.50  
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

Macarons 8.50  
Assorted macarons

Sauternes Château Roumieu 2011 13.00  
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

Fondant au chocolat 7.50  
Bitter chocolate fondant, praline ice cream

Maury, Les Vignerons de Maury , Roussillon, Solera 1928 12.95  
If you like port, this tawny-like French version should set you for a nice treat. This has an intense nose of dried fruits with complex tertiary notes combining gingerbread, mocha and an underlying bitter chocolate finish.

Tarte aux chocolat et orange 7.50  
Dark chocolate and orange marmalade tart, blood orange sorbet

Maury, Les Vignerons de Maury , Roussillon, Solera 1928 12.95  
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Glaces et sorbets 2.50  
Ice creams and sorbets per scoop

A discretionary service charge of 12.5% will be added to your bill  
Food allergies and intolerances, before ordering please speak to our staff about your requirements.  
20% VAT included

Set menu  
2 Courses 26.00  
3 Courses 29.00

Fromage de Chèvre  
Baked Poitou goats' cheese, hazelnuts, heritage beetroot, honey and truffles

Foie gras et joues de boeuf  
Foie gras and beef cheek ballotine, celeriac and apple salad

Escargots de Bourgogne  
Six Burgundian 'Petit Gris' snails, garlic and parsley butter

Topinanbours  
Jerusalem artichoke and black truffle tortellini, thyme brown butter

Souris d' Agneau  
Slow cooked lamb shank, rosemary and garlic jus, pomme purée

Saumon fumé  
Grilled smoked salmon, artichoke risotto, saffron fish velouté

Vol-au-vent  
Wild mushrooms, poached duck egg, celeriac, spinach, puff pastry, Hollandaise sauce

Cuisse de Lapin  
Braised rabbit leg, red wine sauce, pancetta, baby onions, carrots, mushrooms, tagliatelle

Ananas poché à la vanille  
Vanilla poached pineapple, coconut sorbet

Crumble de Pomme et mures  
Bramley apple and blackberry crumble, warm custard cream

Fondant au chocolat  
Bitter chocolate fondant, praline ice cream

Crème brûlée  
Vanilla crème brûlée, Madeleines

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Starters

<b>Fromage de Chèvre</b> Baked Poitou goats’ cheese, hazelnuts, heritage beetroot, honey and truffles	<b>9.50</b>
<b>Topinanbours</b> Jerusalem artichoke and black truffle tortellini, thyme brown butter	<b>8.25</b>
<b>Crabe</b> Hand picked South Devon cock crab salad, Melba toast	<b>14.00</b>
<b>Saumon fumé</b> Foreman’s London cure smoked salmon, condiments, Melba toast	<b>13.75</b>
<b>Caille</b> Whole roasted quail, mushrooms, parsnip purée, croutons, cabernet sauvignon jus	<b>8.75</b>
<b>Vol-au-vent</b> Scallop, lobster, mussels, wilted spinach and leek, puff pastry, Noilly Prat velouté	<b>9.75</b>
<b>Tartare de Chevreuil</b> Venison tartare, quails egg, celeriac remoulade	<b>10.50</b>
<b>Terrine de campagne</b> Home made country terrine, cornichons, sourdough toast	<b>7.75</b>
<b>Foie gras</b> Duck foie gras ballotine, Williams pear chutney, brioche	<b>14.25</b>
<b>Escargots de Bourgogne</b> Burgundian ‘Petit Gris’ snails, garlic and parsley butter	Six <b>10.00</b> Twelve <b>19.00</b>

Crustaceans

<b>Huitres</b> Rye bread, lemon & mignonette Colchester Rock No 2 Jersey Royal No 2	each <b>2.80</b> each <b>3.20</b>
<b>Crustacés</b> 1lb Lobster, split, mayonnaise. Lemon Scottish langoustines, mayonnaise, lemon – each Sicilia red prawn, mayonnaise, lemon – each	<b>39.50</b> <b>4.20</b> <b>2.75</b>
<b>Plateau de fruits de mer</b> Selection - 4 rock oysters, 4 Jersey oysters, 6 red prawns, 4 langoustines 1 dressed cock crab, cooked – bouchot mussels, clams, winkles & whelks	<b>65.00</b>
We do not recommend the consumption of spirits with shellfish	

Caviar (served with traditional garnish and condiments)

<b>Caviar d’Aquitaine</b> 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 <b>98.00</b>
<b>Royal Belgian Caviar</b> 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 <b>130.00</b>

Vegetarian

<b>Vol-au-vent</b> Wild mushrooms, poached duck egg, celeriac, spinach, puff pastry, Hollandaise sauce	<b>18.00</b>
<b>Gratin de celeri-rave et pommes de terres</b> Celeriac, potatoes, brie and winter black truffle gratin, crisp leaf salad	<b>18.00</b>

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Fish

<b>Haut bar</b> Seared stone bass, Devon crab risotto	<b>29.00</b>
<b>Mulet</b> Silver mullet, Emmental crust, mushrooms, carrots, courgettes, spinach, fish velouté	<b>23.50</b>
<b>Filet de Daurade</b> Seared sea bream fillet, leek and fennel étuvée, sauce vierge	<b>24.00</b>
<b>Canard des Dombes</b> Spiced Dombes duck breast, duck leg pithivier, Savoy cabbage, golden raisins	<b>29.50</b>
<b>Souris d’ Agneau</b> Slow cooked lamb shank, rosemary and garlic jus, pomme purée	<b>25.50</b>
<b>Cuisse de Lapin</b> Braised rabbit leg, red wine sauce, pancetta, baby onions, carrots, mushrooms, tagliatelle	<b>25.00</b>
<b>Filet de Boeuf</b> Fillet of beef, fondant potato, horseradish, salsify, sweet potato, red wine sauce	<b>35.00</b>
<b>Côte de Veau</b> Rose veal cutlet ‘Vallée d’Auge’, mushrooms, pomme purée, apple and Calvados sauce	<b>45.00</b>

Game

<b>Cuissot de Chevreuil</b> Haunch of wild roe deer, parsnip purée, poached pear, cranberries, sauce Grand Veneur	<b>30.00</b>
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Grill

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

<b>Côte de bœuf</b> 850g premium rib-eye on the bone, 37 day dry aged - for two	per person <b>35.00</b>
<b>Filet de boeuf</b> 280g Charolais fillet of beef, 28 day dry aged, sauce Béarnaise	<b>45.00</b>
<b>Châteaubriand</b> 550g double fillet cut from the chateau, 21 day dry aged - for two	per person <b>38.00</b>
<b>Entrecôte</b> Australian rib-eye, 28 day dry aged, sauce Béarnaise	per 100 gram <b>13.50</b>
<b>Homard</b> Whole lobster, Espelette chilli butter, pommes gaufrettes	<b>40.00</b>

Side orders

Wilted leaf spinach	Potato mousseline
Extra fine green beans	Pommes frites
Gratin Dauphinois	Emmental, walnut and endive salad
Charlotte potatoes	Crisp leaf salad

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