
Cheese, Desserts and Dessert Wines

Selection de 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
Crumble de poires et rubarbe Williams pear and rhubarb crumble, warm custard cream	8.00
Riesling Auslese Herrenberg 2009 Maximin Grünhauser C. von Schubert A beautiful example of a racy German Riesling displaying youthful aromas ranging from tangy Granny Smith apple to refreshing citrusy fruit.	13.95
Café Coffee biscuit, mousse, sorbet, crumble, fudge	7.50
Graham's 10 year old Tawny Port Deep and intense with notes of almonds and honey mixed with dried figs	9.25
Pomme verte Granny Smith apple parfait	8.00
Riesling Auslese Herrenberg 2009 Maximin Grünhauser C. von Schubert A beautiful example of a racy German Riesling displaying youthful aromas ranging from Granny Smith apple to refreshing citrusy fruit.	13.95
Crème brûlée Lemongrass and lime crème brûlée, 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 macaroons	8.50
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
Vin de Liqueur Domaine de La Garance Bruixas This superb Vin de Liqueur will set you for something rather special with a range of aromatics akin to Port. Imagine dried fruits with coffee notes and dark chocolate finish mixed with flavours of orange peel.	12.95
Tarte au chocolat et orange Dark chocolate and orange marmalade tart, blood orange sorbet	7.50
Vin de Liqueur Domaine de La Garance Bruixas This superb Vin de Liqueur will set you for something quite special with a range of aromatics akin to Port. Imagine dried fruits with coffee notes and dark chocolate finish mixed with flavours of orange peel.	12.95
Glaces et sorbets Ice creams and sorbets per scoop	2.50

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

Caille

Roasted quail, peas, pancetta, celeriac and apple purée, black truffle jus

Escargots de Bourgogne

Six Burgundian 'Petits Gris' snails, garlic and parsley butter

Petits pois et oeuf de poule

Pea and mint velouté, smoked haddock, slow cooked hen's egg

Souris d'agneau

Spiced slow cooked lamb shank, red wine and black olive jus, smoked garlic pomme purée

Filet de daurade

Seared sea bream fillet, leek and fennel étuvée, sauce vierge

Tarte fine provençale et fromage de chèvre

Courgette, tomato and aubergine tart, goats' cheese tempura

Cuisse de lapin

Braised rabbit leg, Dijon mustard sauce, pancetta, baby onions, mushrooms, tagliatelle

Ananas poché à la vanille

Vanilla poached pineapple, coconut sorbet

Macarons

Assorted macaroons

Fondant au chocolat

Bitter chocolate fondant, praline ice cream

Crème brûlée

Lemongrass and lime crème brûlée, madeleines

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Starters

Fromage de chèvre Baked Poitou goats' cheese, hazelnuts, heritage beetroot, honey and black truffles	9.75
Petits pois et oeuf de poule Pea and mint velouté, smoked haddock, slow cooked hen's egg	8.75
Crabe et crevettes Hand picked South Devon cock crab and prawn cocktail salad, Melba toast	14.00
Saumon fumé Foreman's London cure smoked salmon, condiments, Melba toast	13.75
Ceviche de Saint Jacques Scallop ceviche, orange, vanilla and yuzu dressing, timut pepper, sesame seeds, lotus crisps	12.50
Salade de poulet fumé, mangue Smoked chicken, mango, avocado, red chilli, coriander and red onion salad, crispy pancake	9.75
Tartare de boeuf Beef tartare, quail's egg, Melba toast, springs black truffles	12.50
Foie gras poêlé Seared duck foie gras slice, ginger bread, raspberry, salsify, spiced sauce	15.00
Foie gras Duck foie gras ballotine, Williams pear chutney, brioche	14.25
Escargots de Bourgogne Burgundian 'Petits Gris' snails, garlic and parsley butter	Six 11.00 Twelve 19.00

Crustaceans

Huitres

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

Crustacés

1lb Lobster, split, mayonnaise, lemon	40.00
Scottish langoustines, mayonnaise, lemon	each 4.20
New Caledonia prawns, mayonnaise, lemon	each 2.75
South Devon 1 ½ Cock Crab, mayonnaise, lemon	15.00

Plateau de fruits de mer **65.00**

Selection - 4 rock oysters, 4 Jersey oysters, 6 prawns, 4 langoustines
1 dressed cock crab, cooked – bouchot mussels, clams, winkles & whelks

We do not recommend the consumption of spirits with shellfish

Caviar (served with traditional garnish and condiments)

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 Oyster mushrooms, poached duck egg, spring vegetables, puff pastry, Hollandaise sauce	20.00
Tarte fine provençale et fromage de chèvre Courgette, tomato and aubergine tart, courgette flowers and goats' cheese tempura	21.00

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Fish

Haut bar Seared stone bass, parsnips, heritage carrots, salsify, dill and coriander dressing	29.00
Saumon fumé Grilled smoked salmon, pearl barley, broad beans, peas, parsley and wasabi foam	25.00
Filet de daurade Seared sea bream fillet, leek and fennel étuvée, sauce vierge	24.50
Thon rouge Grilled yellowfin tuna, mini ratatouille, basil pesto, yuzu dressing	28.00

Meat

Pigeon 450g Anjou squab pigeon, petit pois à la Française, spring black truffles, Madeira jus	36.50
Carré et selle d'agneau Dorset spring lamb rack and saddle, coriander, aubergine caviar, wild garlic	28.00
Cuisse de lapin Braised rabbit leg, Dijon mustard sauce, pancetta, baby onions, pomme purée	26.00
Filet de bœuf Dry-aged fillet of beef, fondant potato, carrot and liquorice purée, watercress, thyme sauce	37.00
Côte de veau Rose veal cutlet 'Grenobloise', capers, croutons, lemon, sage, ratatouille, pine nuts	44.00

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 36.00
Châteaubriand 550g double fillet cut from the chateau, 21 day dry-aged - for two	per person 38.00
Faux-filet USDA Sirloin steak, 28 day dry-aged, sauce Béarnaise	per 100 gram 13.00
Entrecôte Uruguayan Black Angus rib-eye, 28 day dry-aged, sauce Béarnaise	per 100 gram 12.50
Loup de mer Whole sea bass, fennel and orange salad, coriander and dill dressing	25.00
Homard Whole lobster, thermidor, pommes gaufrettes	42.00

Side orders **4.50**

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

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