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## Cheese, Desserts and Dessert Wines

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**Selection de fromages** 13.50

Beillevaire selection of French farmhouse cheese, Williams' pear chutney

**Vin de Liqueur Domaine de La Garance Bruixas** 12.95

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

**Bavarois aux mûres** 7.50

Blackberry and yoghurt bavarois, mini macarons

**Graham's Late bottle Vintage 2009** 8.00

The nose displays elegant aromas of red fruit and eucalyptus, combined with freshly picked mint. On the palate, rich red fruit flavours balanced by taut, peppery tannins.

**Pomme verte** 9.00

Granny Smith apple parfait.

**Riesling Spätlese Steinberg 2011 Kloster Eberbach** 13.95

A beautiful example of a racy German Riesling showing earthy minerality but also displaying youthful aromas of Granny Smith apple mixed with stone-fruits like white nectarine

**Tarte Tatin** 9.00

Warm apple Tart Tatin, vanilla ice cream

**Côteaux du Layon- Beaulieu sur Layon 2005 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 .

**Crème brûlée** 7.50

Vanilla crème brûlée, Madeleines

**Vidal Icewine Peller Estate 2013** 26.00

A super example of icewine harvested at - 10°C. This is luscious, rich but balanced by a razor-like acidity. The nose exhibits notes of dried apricots, ultra-ripe pineapple and candied citrus peel mixed with tangerine

**Bûche de Noël** 8.00

Frozen chestnuts and white chocolate Christmas Yule log parfait

**Pinot Gris Sonnenglanz Grand Cru Bott-Geyl 2006** 13.50

A superb Pinot Gris showing rich aromas of honey, baked pear, and dried fruits with baking spices like cinnamon and vanilla. A must -try!

**Fondant au chocolat et café** 8.50

Bitter chocolate and coffee fondant, cappuccino ice cream

**Colheita Port 1982 Krohn** 29.00

This remarkable Colheita port offers a complex bouquet of nougat and caramelised almonds and dark chocolate. The palate shows crystallised ginger, dried nuts and an orange peel finish. Beautifully developed with an elegant acidity

**Parfait aux marrons** 8.00

Iced chestnut and Martinique rum parfait, hot dark chocolate sauce

**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.

**Pain d'épices** 8.00

Warm ginger bread sponge slice, Maple and Bourbon ice cream

**Tokaji 5 Puttonyos Royal Tokaj Company 2008, Hungary** 18.00

A Tokaji offering ripe aromas of dried apricot and orange peel uplifted with an electrifying acidity.

**Glaces et sorbets** 2.50

Ice creams and sorbets per scoop

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## Festive Menu

### 3 Courses 47.00 includes Tea, Coffee and Truffles

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**Fromage de Chèvre**

Baked Poitou goats' cheese pastry parcel, black olives, candied beetroots, sherry vinegar and honey dressing

**Foie gras**

Duck foie gras and black truffle ballotine, fig chutney, homemade brioche

**Escargots de Bourgogne**

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

**Chevreuil**

Haunch of wild roe deer, parsnip purée, poached pear, cranberries, sauce Grand Veneur

**Loup de mer**

Steamed fillet of sea bass, hand picked South Devon crab risotto

**Tarte tatin aux carottes**

Caramelised carrot tart, poached duck egg, salsify, chestnuts, orange and coriander dressing, sauce Hollandaise

**Bûche de Noël**

Frozen chestnuts and white chocolate Christmas Yule log parfait

**Pain d'épices**

Warm ginger bread sponge slice, Maple and Bourbon ice cream

**Fondant**

Bitter chocolate and coffee fondant, cappuccino ice cream

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## Starters

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<b>Fromage de chèvre</b> Baked Poitou goats' cheese pastry parcel, black olives, candied beetroot Sherry vinegar and honey dressing	<b>10.50</b>	
<b>Choux fleur</b> Crème Dubarry, cauliflower velouté, poached egg, shaved autumn black truffles	<b>9.50</b>	
<b>Bisque de homard</b> Lobster bisque, Siberian sturgeon caviar, Comté cheese, pasta lobster shell	<b>14.50</b>	
<b>Crabe</b> Hand picked South Devon cock crab cocktail salad, Melba toast	<b>14.50</b>	
<b>Saumon fumé</b> Foreman's London cured smoked salmon, condiments, Melba toast	<b>14.00</b>	
<b>Coquille Saint Jacques, brandade fumée</b> Hand-dived Orkney Island scallop, cherry smoked cod brandade, saffron fish velouté	<b>13.75</b>	
<b>Caille rôtie aux champignons sauvages</b> Roasted quail, celeriac puree, wild mushrooms, macerated prunes in Armagnac Crispy Bayonne ham	<b>10.75</b>	
<b>Foie gras</b> Duck foie gras and black truffle ballotine, fig chutney, homemade brioche	<b>15.00</b>	
<b>Escargots de Bourgogne</b> Burgundian 'Petits Gris' snails, garlic and parsley butter	<b>Six 12.00</b>	<b>Twelve 20.00</b>

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## Crustaceans

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### Huitres

*Served with rye bread, lemon and mignonette*

Colchester Rock No 2	each	<b>3.00</b>
Jersey Royal No 2	each	<b>3.20</b>
Ostrea Edulis Native No 3	each	<b>4.40</b>

### Crustacés

Scottish langoustines, mayonnaise, lemon	each	<b>4.50</b>
New Caledonia prawns, mayonnaise, lemon	each	<b>2.75</b>
Whole 500g lobster, mayonnaise, lemon		<b>42.00</b>

### Plateau de fruits de mer

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

**70.00**

We do not recommend the consumption of spirits with shellfish

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## Caviar (served with traditional garnish and condiments)

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<b>Siberian Sturgeon</b> A delicate egg with a long hazelnut flavour on the palate and the colour ranges from grey to brownish. Farmed in Italy	30g <b>105.00</b>	50g <b>150.00</b>
<b>Adriatic Sturgeon</b> Softer and smaller eggs with a mild first taste on the tongue, its fine delicate iodised flavours develop in the mouth to reveal its true qualities. Farmed in Italy	30g <b>120.00</b>	50g <b>175.00</b>
<b>White Sturgeon</b> Very shiny and black caviar offers a strong and striking taste that gently fades on the palate. Large eggs and deep colour. Farmed in Italy	30g <b>135.00</b>	50g <b>190.00</b>

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## Vegetarian

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<b>Tarte tatin aux carottes</b> Caramelised carrot tart, poached duck egg, chestnuts, salsify, orange and coriander Hollandaise	<b>21.00</b>
<b>Wild mushroom risotto</b> Wild mushroom and winter black truffle risotto, artichokes, mascarpone, parmesan crisp	<b>21.00</b>

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

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## Fish

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<b>Loup de mer</b> Steamed fillet of sea bass, hand picked South Devon crab risotto	<b>29.00</b>
<b>Sole</b> Dover sole on the bone, Meunière, new potatoes	<b>48.00</b>
<b>Saumon fumé</b> Grilled cherry smoked salmon, leeks, artichoke, saffron fish velouté	<b>27.00</b>
<b>Homard</b> Whole lobster, espelette chilli butter, pommes gaufrettes	<b>42.00</b>

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## Meat

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<b>Magret de canard</b> Dombes duck breast and leg, fondant potato, spinach, Jérusalem artichokes, red wine and olive jus	<b>30.00</b>
<b>Souris d'agneau</b> Spiced honey slow cooked lamb shank, pomme purée with black truffles	<b>26.00</b>
<b>Filet de bœuf</b> 28 day dry-aged fillet of beef "Rossini", wild mushrooms, crouton, Périgourdine sauce	<b>41.00</b>
<b>Côte de veau</b> 450g Rose veal cutlet 'Vallée d'Auge', brown cup mushrooms, apples and Calvados sauce, Truffle mash potatoes	<b>46.00</b>
<b>Chevreuil</b> Haunch of wild roe deer, parsnip purée, poached pear, cranberries, Devil sauce	<b>29.00</b>

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## Grill

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*Our double cuts of beef are served with pommes gaufrettes, sauce Green peppercorn or Béarnaise*

<b>Côte de bœuf</b> 800g premium rib-eye on the bone, 42 day dry-aged - for two	per person <b>38.00</b>
<b>Châteaubriand</b> 550g double fillet cut from the chateau, 42 day dry-aged - for two	per person <b>38.00</b>
<b>Entrecôte</b> USDA grain-fed rib-eye, 28 day dry-aged	per 100 grams <b>12.50</b>
<b>Faux-filet</b> Australian grain-fed sirloin, 28 day dry-aged	per 100 grams <b>10.50</b>

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## Side orders

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**4.75**

Wilted leaf spinach	Potato mousseline
Extra fine green beans	Pommes frites
New potatoes	Gratin Dauphinois
Rocket and parmesan salad	Crisp leaf salad

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