



Starters

Tortellini à la truffe noire 12.00

Black truffle and ricotta tortellini, parmentier espuma, croutons

Asperges vertes 14.50

English green asparagus, poached hen's egg, hollandaise sauce, truffle

Croquette de cochon, filet de truite fumée 12.00

Crispy ham hock croquette, smoked trout fillet, gribiche sauce, wasabi and pea purée

Pieuvre 14.50

Octopus tempura, Belle de Fontenay potato salad, basil and wild garlic emulsion

Crabe 16.00

Hand-picked South Devon cock crab salad, avocado guacamole, Melba toast

Saumon fumé 15.00

London oak smoked salmon, condiments, Melba toast

Tomates du patrimoine 12.50

Heritage tomato salad, Buffalo mozzarella, black olive dressing, basil

Foie gras chaud 16.00

Seared duck foie gras, rhubarb and ginger chutney, caramelised apple, homemade brioche

Tartare de boeuf 13.50

Beef tartare, celeriac and green apple remoulade, Avruga caviar

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 13.00 12 - 22.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each **4.25**

Jersey Royal No 2 each **4.00**

Crustacés

Served cold with mayonnaise and lemon

Scottish langoustines each **5.00**

Bouquet prawns each **3.25**

Whole 500g lobster **45.00**

Whole crab **30.00**

.....Caviar.....

Served with homemade blinis and traditional condiments

Baerii Caviar 30g 100.00 50g 170.00

Sturia Classic is a caviar of soft texture. It's idiozed powerful taste offers an impressive length on palate. Farmed in France

Oscietra Caviar 30g 135.00 50g 210.00

A delicate egg with a long dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France

Before ordering please speak to our staff about any food allergies and intolerances

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

A cover charge of 2.00 per person will be added to your bill



Main Courses

Haut-bar 31.00

Seared fillet of stone bass, artichoke, fennel, tomato and saffron barigoule, Avruga caviar

Thon rouge 31.00

Grilled yellowfin tuna, mini ratatouille, green basil pesto, sauce vierge

Saumon fumé 26.00

Grilled cherry-smoked Atlantic salmon, Scottish mussels, broad beans, wilted leeks, watercress veloute

Cuisse de lapin 29.00

Braised French rabbit leg, spring vegetable jardinière, confit lemon, tarragon sauce

Carré et quasi d'agneau 36.00

*English rack and rump of lamb, cumin and carrot purée, asparagus, goats' cheese and black olive fritter
sweet cherry tomatoes, thyme jus*

Faux-filet 40.00

300g USDA Black Angus Sirloin steak, 28 day dry-aged, Béarnaise sauce, pommes frites

Côte de veau 45.00

450g rose veal cutlet vallée d'auge, creamy wild mushrooms, apples, truffled pomme purée

Risotto 24.00

Wild mushroom and English green asparagus risotto, chervil, smoked celeriac espuma, parmesan crisp

.....To share.....

Gigot d'agneau de lait - per person 41.00

1kg Lozère milk fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Côte de bœuf - per person 42.00

800g North Somerset Charolais rib-eye on the bone, 42 day dry-aged, pommes frites - for two

Châteaubriand - per person 40.00

550g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two

Fruits de mer- per person 45.00

Seafood platter: 8 Colchester rock oysters, 10 prawns, 6 langoustines, cock crab - for two

.....Side orders.....

Wilted leaf spinach 6.00

Extra fine green beans 6.00

Crisp leaf salad 4.50

Jersey royal potatoes 5.00

Pommes frites 5.00

Gratin dauphinois 5.50

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