



## Starters

### **Tortellini à la truffe noire 13.00**

*Black truffle and ricotta tortellini, parmentier espuma, croutons*

### **Chou-fleur 13.50**

*Crème Dubarry, cauliflower velouté, poached egg, shaved autumn black truffles*

### **Saumon fumé 15.50**

*London oak smoked salmon, condiments, Melba toast*

### **Crabe 16.00**

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

### **Thon rouge 17.00**

*Yellowfin tuna sashimi and seared foie gras, rocket pesto, sesame seeds, soya dressing, mizuna*

### **Coquille Saint-Jacques 15.00**

*Hand-dived large Orkney Island scallop, bouquet prawns, mussels, puff pastry vol au vent, American sauce*

### **Tartare de chevreuil 13.50**

*Venison tartare, celeriac and green apple remoulade, Avruga caviar, black truffle*

### **Escargots de Bourgogne**

*Burgundian Petits Gris snails, garlic and parsley butter*

6 - 13.00 12 - 24.00

## .....Crustaceans.....

### **Huîtres**

*Served with lemon and mignonette*

Colchester Rock No 2 each 4.50

Jersey Royal No 2 each 4.25

Native oyster No 2 each 5.50

### **Crustacés**

*Served cold with mayonnaise and lemon*

Scottish langoustines each 6.50

Bouquet prawns each 4.50

Whole 500g lobster 45.00

Whole 1kg Cock 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. Its 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*

### **Beluga Caviar 30g with two glasses of Louis Roederer, Cristal 2008. 399.00**

*BELUGA is one of the most prestigious caviar selections in the world. Its very large grains are unique! They melt in the mouth, with an unrivalled length on the palate that is at once complex and refined. Farmed in Italy*

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. 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

### **Sole de Douvres 42.00**

*450g Pan-fried Dover sole on the bone, Grenobloise sauce*

### **Haut bar 32.00**

*Seared fillet of stone bass, Devon white crab risotto, Avruga caviar, crab essence*

### **Homard 45.00**

*Whole 500g lobster Thermidor, girolle mushrooms, wilted baby spinach*

### **Cabillaud 30.00**

*Roasted Shetland cod, pomme purée, mussels, samphire, smoked sundried tomatoes, saffron, fish velouté*

### **Souris d'agneau 26.00**

*Rosemary and garlic slow cooked lamb shank, pomme purée*

### **Chevreuil 32.00**

*Haunch of wild roe deer, parsnip purée, chestnuts, beetroot, wilted baby spinach, fondant potato, Devil sauce*

### **Filet de boeuf 43.00**

*220g fillet of Beef Rossini, 28 day dry-aged, black truffle, seared foie gras, wild mushroom duxelle, Périgourdine sauce*

### **Faux-filet 39.00**

*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 Autumn black truffle risotto, chervil, smoked celeriac espuma, parmesan crisp*

## .....To share.....

### **Gigot d'agneau de lait - per person 44.00**

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

### **Côte de bœuf - per person 44.00**

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

### **Châteaubriand - per person 42.00**

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

### **Fruits de mer- per person 43.00**

*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  
Charlotte new potatoes 5.00

Pommes frites 5.00  
Gratin dauphinois 5.50

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