



# Le Grand Déjeuner Weekend

## Starters

### Tortellini à la truffe noire

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

### Salade de betterave héritage

*Heritage beetroot salad, cured goats' cheese mousse, caramelised pecan nuts, endive*

### Chou-fleur

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

### Saumon fumé

*London oak smoked salmon, condiments, Melba toast*

### Crabe

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

### Coquille Saint-Jacques

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

### Tartare de chevreuil

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

### Escargots de Bourgogne

*Burgundian Petits Gris snails, garlic and parsley butter*

## Crustaceans

### Huîtres

*Served with lemon and mignonette*

Six Colchester Rock No 2  
Six Jersey Royal No 2

### Crustacés

*Served cold with mayonnaise and lemon*

Four Scottish langoustines each  
Six Bouquet prawns each  
Whole 800g Cock crab

## Fruit de mer for two

4 Colchester Rock oysters, 4 Jersey Royal, 2 Langoustines, 4 Prawns, small *Hand-picked South Devon cock crab salad*,  
*London oak smoked salmon*  
Served cold with mayonnaise, lemon and mignonette



## Main Courses

### **Limande**

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

### **Haut bar**

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

### **Cabillaud**

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

### **Souris d'agneau**

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

### **Chevreuil**

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

### **Coq au vin**

*Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots*

### **Faux-filet**

*200g USDA Black Angus Sirloin steak, 28 day dry-aged, Béarnaise sauce, pommes frites*

### **Côte de veau**

*250g Rose veal cutlet vallée d'auge, creamy wild mushrooms, apples, truffled pomme purée*

### **Risotto**

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

### **Tarte à la compote d'oignons Blanc**

*Goats' cheese tart with white onion compote, carrot purée, black truffle dressing*

## To share

### **Carré de cochon Ibérico**

*2 boned rack of Iberico lampino porc, creamy wild mushrooms, black truffle pomme purée - for two*

### **Châteaubriand**

*450g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two*

### **Loup de mer**

*1kg Whole grilled Seabass, beurre blanc, new potatoes, wilted spinach – for two*



## Desserts

### **Poire au chocolat**

*Poached Williams pear "Belle Hélène", hot chocolate sauce*

### **Pomme vert**

*Granny Smith apple parfait*

### **Macarons au marron**

*Selection of Chestnut macaroons*

### **Tarte Tatin**

*Caramelised warm apple tart, crème fraîche or vanilla ice cream*

### **Pain d'épices**

*Warm gingerbread sponge, maple custard cream, caramelised pecan, bourbon ice cream*

### **Fondant au chocolat noir**

*Warm dark chocolate fondant, pistachio ice cream*

### **Tarte au citron**

*Baked lemon tart, soft meringe, buck wheat, raspberry sorbet*

### **Glaces et sorbets**

*Homemade ice cream and sorbets per scoop*

### **Selection de fromages**

*Beillevaire French farmhouse cheeses, Williams pear chutney*

### **Crème brûlée**

*Vanilla crème brûlée*

## Vegan Desserts

### **Brownie**

*Dark chocolate brownie, turmeric and coconut sorbet*

### **Fraicheur d'ananas**

*Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet*

### **Salad de fruit exotic**

*Fresh exotic fruit salad with mango sorbet*

*2 courses 38.00*

*3 courses 45.00*