



Le Grand Déjeuner Weekend

Starters

Tortellini à la truffe noire

Black truffle and ricotta tortellini, parmentier espuma, croutons

Jarret de cochon

Braised ham hock, pea and mint foam, chestnut mushrooms, shallots, new potato crisp, Comté cheese

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

Six Burgundian Petits Gris snails, garlic and parsley butter

Potage Parmentier (v)*

Leeks and potato soup, wild mushrooms, croutons, vegan cheese

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

Fruits 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

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.



Main Courses

Limande

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

Loup de mer

Seared fillet of sea 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

Pot au feu (v)*

Winter root vegetables stew, puff pastry, tofu, saffron

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

(v)* Vegan option



Desserts

Poire au chocolat

Poached Williams pear "Belle Hélène", hot chocolate sauce

Pomme

Caramelised apple, cinnamon and ginger bread mousse, salted caramel

Macarons

Selection of seven assorted macaroons

Tarte Tatin

Caramelised warm apple tart, crème fraîche or vanilla ice cream

Rhubarbe

Poached rhubarb, vanilla yoghurt, blood orange sorbet, meringue, timut pepper

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Tarte au citron

Baked lemon tart, soft meringue, 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