STARTERS

Selection of bread……..**3.50**

Black truffle tortellini, leek & potato espuma……..**10.50**

Goats' cheese pastry parcel, rocket salad…….**10.00**

London oaked smoked salmon, Melba toast……**14.00**

Six Burgundian snails, garlic butter……**13.00**

Hand-picked crab salad, Melba toast……..**16.00**

FRUITS DE MER

Bouquet prawns……....**each 4.50**

Dublin Bay prawns……**each 5.50**

Colchester rock oysters……**each 4.25**

Jersey Royal oysters……...**each 4.00**

Selection of: 8 Colchester rock oysters, 1 cock crab

10 large prawns, 4 langoustines……...**86.00**

Cd'A CLASSICS

Seared fillet of sea bass, leek étuvée, wilted spinach, mussels, fish velouté **23.00**

Mussels "Poulette", chives, white wine & cream, French fries **23.00**

Pan-fried cod, butter beans, chorizo, coriander, saffron sauce.....**25.00**

Classic Tartiflette, potatoes, pancetta, shallots, Reblochon cheese, mixed leaf salad.....**24.00**

300g USDA Black Angus Sirloin steak, 28 days dry-aged, Béarnaise.....**39.00**

Rosemary & garlic slow cooked lamb shank, mashed potatoes.....**27.00**

800g North Somerset rib-eye on the bone, 42 days dry-aged, Béarnaise, French fries - for two.... **84.00**

Baked Vacherin cheese, épi bread, Alpine artisanal charcuterie, cornichons – for two **50.00**

Leek & Comté tart, winter truffle, olive oil & balsamic dressing, mixed salad **20.00**

Grilled beef skirt, shallot sauce, French fries, mixed salad **26.00**

SIDES

Extra fine green beans **6.00**

French fries **5.00**

Wilted baby spinach **5.50**

Mixed salad **4.50**

Rocket & parmesan salad **5.00**

Mixed olives **5.50**

CHEESE & DESSERTS

Beillevaire selection of French farmhouse cheeses……**15.00**

Selection of seven macaroons……..**8.00**

Dark chocolate fondant, pistachio ice cream……...**8.50**

Vanilla poached pineapple, passion fruit espuma, mango sorbet……..**8.50**

Caramelised apple parfait……**9.50**

Vanilla crème brulée, lemon madeleines……**8.50**