



Starters

Tortellini à la truffe noire 11.00

Black truffle and ricotta tortellini, parmentier espuma, croutons

Jarret de cochon 12.00

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

Chou-fleur 12.50

Crème Dubarry, cauliflower velouté, poached egg, shaved winter black truffles

Saumon fumé 14.50

London oak smoked salmon, condiments, Melba toast

Crabe 16.00

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

Thon rouge 16.00

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

Foie Gras 16.00

Duck foie gras ballotine, fig chutney, homemade brioche

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

Native oyster No 2 each 5.50

Crustacés

Served cold with mayonnaise and lemon

Scottish langoustines each 5.50

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. 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

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, Meunière sauce

Haut bar 32.00

Pan-fried fillet of stone bass, Devon white crab and prawn risotto, crab essence, Avruga caviar

Daurade 27.00

Steamed sea bream fillet, aioli, cauliflower, carrots, new potatoes, wilted baby spinach

Cabillaud 29.00

Roasted Shetland cod, pomme purée, mussels, samphire, smoked sun-dried tomatoes, saffron fish velouté

Cuisse de lapin 32.00

Braised French rabbit leg, bourguignonne garnish, mustard sauce, new potatoes

Suprême de Poulet 28.00

Corn-fed chicken suprême, black truffle and foie gras, jus Parisien, potato mousseline, white pudding

Chevreuil 32.00

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

Filet de boeuf 44.00

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

Faux-filet 41.00

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 42.00

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

Côte de bœuf - per person 43.00

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 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
Charlotte new potatoes 5.00
Orange glazed turnips 5.00

Pommes frites 5.00
Gratin dauphinois 5.50