



Starters

Tortellini à la truffe noire 11.00

Black truffle and ricotta tortellini, parmentier espuma, croutons

Tomate 12.00

Nutbourne Nursery British tomato salad, buratta, black olive oil, basil pesto

Asperge verte 13.50

Green medium asparagus, Clarence Court Burford Brown hen's poached egg, hollandaise sauce

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

Tartare de boeuf 14.50

Beef 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 - 22.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 4.50

Jersey Royal No 2 each 4.25

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 44.00

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

Saumon 29.00

Grilled cherry-smoked Atlantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing

Daurade 27.00

Steamed sea bream fillet, aioli, asparagus, courgettes, new potatoes, wilted baby spinach

Lapin 28.00

French rabbit leg Basquaise style, Espelette chili, peppers, tomatoes, onions, courgettes

Carré d'agneau 35.00

New season English four bones rack of lamb, Provençal ratatouille, fondant potato, wild garlic pesto, thyme jus

Filet de boeuf 44.00

220g fillet of Beef Rossini, 28 day dry-aged, black truffle, 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 d'asperge 21.00

Green asparagus and spring black truffle risotto, Jerusalem artichoke foam, crispy Parmesan

.....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, 1 whole cock crab - for two

.....Side orders.....

Wilted leaf spinach 6.00

Crisp leaf salad 4.50
Jersey new potatoes 6.00
Heritage tomato salad 5.00

Pommes frites 5.00