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

Thon rouge 16.00
Yellowfin tuna sashimi and seared foie gras, rocket pesto, sesame seeds, soya dressing, mizuna

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 Atantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing

Thon rouge 31.00
Yellowfin tuna, Provençal vegetables, basil pesto, mango and chili salsa, coriander, sumac salt

Cabillaud 27.00
Roasted Shetland cod, pomme purée, mussels, samphire, smoked sun-dried tomatoes, saffron fish velouté

Lapin 28.00
French rabbit leg Basquese style, Espelette chili, peppers, tomatoes, onions, courgette

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 39.00
160g 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

Vol-au-vent 24.00
Asparagus, salsify and morels, home made puff pastry vol au vent, Clarence Court poached egg, hollandaise sauce

…….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
Extra fine green beans 6.00

Crisp leaf salad 4.50
Heritage tomato salad 5.00

Pommes frites 5.00
Gratin dauphinois 5.50

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