



## Starters

### **Tortellini à la truffe noire 11.00**

*Black truffle and ricotta tortellini, parmentier espuma, croutons (v)*

### **Tomate 12.50**

*Nutbourne Nursery British tomato salad, buratta, black olive oil, basil pesto (v)*

### **Melon 12.50**

*Sun sweet melon, Basque country dry-cured ham*

### **Coquille Saint-Jacques 15.00**

*Orkney Island scallop, brandade purée, crispy pancetta, sweet pea velouté*

### **Saumon fumé 14.50**

*London oak smoked salmon, condiments, Melba toast*

### **Crabe 15.50**

*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 14.00**

*Beef 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 4.50

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 42.00

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

### Saumon 28.00

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

### Thon rouge 29.00

Yellowfin tuna, Provençal vegetable, 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 Basquaise style, Espelette chili, peppers, tomatoes, onions, courgette

### Carré d'agneau 33.00

New season English rack and rump of lamb, pea and mint purée, heritage carrots, pancetta, goats' cheese mousse, Rosemary jus

### Filet de boeuf 39.00

160g fillet of Beef Rossini, 28 day dry-aged, black truffle, seared foie gras, wild mushroom duxelle, Périgourdine sauce

### Faux-filet 39.00

300g USDA Black Angus Sirloin steak, 28 day dry-aged, Béarnaise sauce, pommes frites

### Côte de veau 43.00

450g Rose veal cutlet Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée

### Vol-au-vent 24.00

Wild mushrooms, salsify, wilted baby spinach, homemade 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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