



Starters

Tortellini à la truffe noire 11.00

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

Velouté de cresson 12.00

Watercress velouté, panache of smoked duck breast, Beaufort cheese, pear, hazelnuts, girolle mushrooms, Ratte potatoes

Chou-fleur 12.50

Cauliflower crème Dubarry, 63° slow cooked Clarence Court egg, crispy panko crumbs, Autumn black truffles

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, rocket pesto, sesame seeds, soya dressing, mizuna

Tartare de chevreuil 13.50

Venison tartare, celeriac and green apple remoulade, Avruga caviar, freeze-dried raspberries, pumpkin seeds & enriched yolk

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

Colchester Native No 3 each 4.00

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

Turbot 35.00

Thyme pan-roasted turbot on the bone, Ratte potatoes, wilted leeks and samphire, lemon hollandaise sauce

Cabillaud 27.00

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

Lapin 28.00

Braised French rabbit leg façon "sauté chasseur", baby onions, pancetta, carrots, button mushrooms, fresh egg pappardelle

Chevreuril 30.00

Haunch of Scottish venison, parsnip purée, cocoa nibs, Grand Veneur sauce

Filet de boeuf 39.00

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

Faux-filet 39.00

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

Quasi de veau 28.00

Slow-cooked French rump of veal, creamy wild mushrooms, wilted baby spinach

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
Minted new potatoes 5.00

Pommes frites 5.00
Gratin dauphinois 5.50

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