

STARTERS

Selection of bread.....	3.50
Pumpkin & Ricotta tortellini, leek parmentier.....	10.00
Venison Tartare, celeriac, truffle, egg yolk & caviar.....	12.00
Goats' cheese pastry parcel, rocket salad.....	10.00
London oaked smoked salmon, Melba toast.....	14.50
Six Burgundian snails, garlic butter.....	13.00
Hand-picked crab salad, Melba toast.....	15.50

FRUITS DE MER

Bouquet prawns	each 4.50
Dublin Bay prawns	each 5.50
Colchester rock oysters.....	each 4.50
Jersey Royal oysters	each 4.25
Selection of: 8 Colchester rock oysters, 1 cock crab 10 large prawns, 6 langoustines	90.00

Cd'A CLASSICS

Seared Atlantic cod, wilted spinach, smoked tomatoes, saffron sauce.....	22.00
Marinated teriyaki salmon fillet, cucumber & samphire salad, roasted pepper dressing, sesame.....	23.00
French Bouchot mussels, white wine, cream & chive sauce, pomme frites.....	23.00
Leek and Comté cheese tart, frisée salad, truffle dressing.....	18.00
300g USDA Black Angus Sirloin steak, 28 days dry-aged, Béarnaise.....	37.00
Rosemary braised lamb shank, mashed potatoes & spring onions, red wine sauce.....	23.00
800g North Somerset rib-eye on the bone, 42 days dry-aged, Béarnaise, French fries - for two.....	84.00
Creamy wild mushrooms & black truffle pappardelle.....	20.00
Confit Duck leg, Toulouse sausage & bacon cassoulet.....	23.00

SIDES

Extra fine green beans	5.50
French fries	5.00
Minted new potatoes	4.00
Mixed salad	4.50
Rocket & parmesan salad	5.00
Mixed olives	5.50

CHEESE & DESSERTS

Beillevaire selection of French farmhouse cheeses.....	16.00
Selection of six macaroons.....	8.00
Dark chocolate fondant, pistachio ice cream.....	8.50
Vanilla poached pineapple, passion fruit espuma, sorbet.....	8.50
Caramelised apple, cinnamon & ginger mousse.....	9.50
Vanilla crème brûlée, lemon madeleines.....	8.50