



Le Grand Déjeuner Weekend

Starters

Tortellini à la truffe noire

Black truffle and ricotta tortellini, parmentier espuma, croutons

Chou-fleur

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

Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Saumon fumé

London oak-smoked salmon, condiments, Melba toast

Crabe

Hand-picked South Devon cock crab salad, avocado guacamole, Melba toast

Coquille Saint-Jacques

Seared Orkney scallop, cod brandade, pancetta crisp, sweet pea velouté

Tartare de chevreuil

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

Escargots de Bourgogne

Six Burgundian Petits Gris snails, garlic and parsley butter

Soupe à l'oignon (vegan)

Charred onion broth, vegan cheese, puffed cracker

Crustaceans

Huîtres

Served with lemon and mignonette

four Colchester Rock No 2

or

four Jersey Royal No 2

Crustacés

Served cold with mayonnaise and lemon

Four Scottish langoustines

or

Six Bouquet prawns

Fruits de mer for two

*2 Colchester Rock oysters, 2 Jersey Royal, 2 Langoustines, 2 Prawns,
small hand-picked South Devon cock crab salad, London oak smoked salmon*

Served cold with mayonnaise, lemon and mignonette

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.



Main Courses

Loup de mer

Grilled whole seabass on the bone, new potatoes, salsa verde

Moules

French Bouchot mussels, white wine, cream and chive sauce, pommes frites

Saumon

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

Cabillaud

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

Lapin

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

Chevreuril

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

Faux-filet

200g USDA Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites

Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots

Quasi de veau

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

Risotto

Wild mushroom and Autumn black truffle risotto, celeriac foam, crispy parmesan

Vol au vent

Wilted spinach, salsify and mushrooms, home made puff pastry vol au vent, Clarence Court poached egg, hollandaise

Pot au Feu (vegan)

Root vegetable pot au feu, saffron, puff pastry, tofu, black truffle

*Sunday roast

*Roast English Sirloin or Roast English leg of lamb
roots vegetables, roast potatoes, Yorkshire pudding, red wine jus
Garlic and Rosemary roast Cotswold free range whole chicken, roast potatoes, red wine jus*

To share

Châteaubriand

450g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two

**Only available on Sunday*

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Desserts

Fraicheur d'ananas

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Pomme

Caramelised apple, cinnamon and ginger bread mousse, salted caramel

Macarons

Selection of seven assorted macaroons

Parfait au marron

Chestnut and Martinique dark rum parfait, warm chocolate sauce

Croquant noisettes

Crunchy hazelnut bavarois, caramelised praline ice cream

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Glaces et sorbets

Homemade ice cream and sorbets per scoop

Sélection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney

Crème brûlée

Vanilla crème brûlée

Brownie (vegan)

Dark chocolate brownie, turmeric and coconut sorbet

2 courses 33.00

3 courses 38.00

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