



Starters

Asperge blanche 11.00

Roasted French white asparagus, whole grain mustard dressing, shaved parmesan, Bresaola

Tomate 12.00 v/vg

Nutbourne Nursery British tomato salad, burrata, black olive oil, basil pesto

Melon 12.50 v/vg

Charente sun-sweet melon, Basque dry-cured ham

Saumon fumé 14.00

London oak-smoked salmon, crème fraîche, lemon, Melba toast

Foie de canard 15.00

Duck liver ballotine, fig chutney, homemade brioche

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 12.00 12 - 20.00

.....Crustaceans.....

Huîtres

*Served with lemon and mignonette
Colchester Rock No 2 each 4.50*

Crustacés

*Served cold with mayonnaise and lemon
Bouquet prawns each 4.50
Whole 500g lobster 40.00*

.....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

Saumon 28.00

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

Thon rouge 28.00

Yellowfin tuna, provencal vegetables, basil pesto, mango and chili salsa, coriander, sumac salt

Poulet jaune 27.00

12 hour slow-cooked corn-fed chicken supreme, truffled artichoke purée, French white asparagus, jus parisien

Souris d'agneau 26.00

Garlic and rosemary braised lamb shank, spring onion pomme purée

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

Tarte fine de légumes 22.00 v/vg

Aubergine caviar, courgettes, black olives, pesto, puff pastry tart, scamorza or basil tofu

.....To share.....

Carré d'agneau - per person 39.00

New season English 8-bone rack 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

.....Side orders.....

Extra fine green beans 6.00

Heritage tomato salad 5.00

Pommes frites 5.00

Gratin dauphinois 5.50

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