



Starters

Fromage de chèvre 10.50 v

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

Agnolotti aux champignon sauvage 11.00 v

Wild mushroom agnolotti, parmentier espuma, meuniere beurre noisette, parmesan crisp

Vol au vent 10.50 v

Puff pastry vol au vent, sautéed wild mushrooms, wilted spinach, poached egg, hollandaise sauce

Tartare de chevreuil 13.50

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

Duck liver 15.00

Duck liver ballotine, fig chutney, homemade brioche

Saumon fumé 13.00

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

Crabe 13.50

Warm hand-picked Devon crab tart, celery and Granny Smith salad, cocktail sauce dressing

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 11.50 12 - 19.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 4.25

Crustacés

Served cold with mayonnaise and lemon

Bouquet prawns each 4.00

.....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

Cabillaud 27.00

Roasted Shetland cod, cassoulet of coco beans, chorizo and mussels, parsnip crisps

Haut bar 32.00

Pan fried stone bass, matelote sauce, puy lentils, wild mushrooms, garlic croutons, spiced butternut squash purée

Poulet jaune 27.00

12 hour slow-cooked corn-fed chicken supreme, truffled mushroom purée, Scottish girolles, jus parisien

Chevreuril 29.00

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

Filet de bœuf 39.00

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

Faux-filet 40.00

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

Côte de veau 45.00

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

Risotto 23.00 v/vg

Wild mushroom and Jerusalem artichoke risotto, Autumn black truffle, chervil, artichoke crisps

.....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

Châteaubriand - per person 39.50

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

Côte de bœuf - per person 41.00

800g North Somerset Charolais rib-eye on the bone, 42 day dry-aged, pommes frites - for two

Wagyu Tomahawk – per person 72.50

1kg Wagyu Tomahawk, Béarnaise & peppercorn sauce, pomme frites – for two

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

Extra fine green beans 5.50

Heritage tomato salad 4.50

Pommes frites 4.50

Gratin dauphinois 5.00

Braised red cabbage, sultana 4.75

Mix baby leaves salad 4.25

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