



Starters

Agnolotti aux champignon sauvage 11.00 v

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

Tartare de chevreuil 15.00

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 15.00

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

Thon rouge 17.00

Yellowfin tuna sashimi and seared foie gras, rocket pesto, soy dressing, mizuna

Beetroot salad vg 12.00

Heritage beetroot salad, Goats cheese, honey dressing, orange segments, rocket, Winter black truffle

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 4.5

Crustacés

Served cold with mayonnaise and lemon

Bouquet prawns each 4.00

Whole 500g lobster 45.00

.....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 29.00

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

Saumon 27.00

Grilled fillet of cherry smoked Atlantic salmon, prawn and South Devon crab risotto, Avruga caviar

Souris d'agneau 29.00

Garlic and rosemary slow-cooked lamb shank, creamy black truffle pomme purée

Chevreuril 32.00

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, Winter 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

Gigot d'agneau de lait - per person 45.00

1kg Pyrenean grass-fed leg 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 – £250.00 – to share

1.5kg grade 5 Australian Wagyu Tomahawk steak, shaved Winter black truffle, Béarnaise & peppercorn sauce, pomme frites

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

Extra fine green beans 5.50
Rocket and Parmesan salad 5.00

Pommes frites 4.50
Gratin dauphinois 5.00

Braised red cabbage, sultana 5.00
Buttered new potatoes 5.50

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