Starters

Fromage de chèvre 9.50
Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Anguille 12.00
Smoked eel salad, ratte potatoes, beetroot, smoked tomatoes, radish, green curry dressing

Asperge 12.50 v/vg
English green asparagus, poached Clarence court egg, truffled hollandaise, Ossau-Iraty cheese

Saumon fumé 14.00
London oak-smoked salmon, crème fraiche, 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

Sole de Douvres 44.00
400g Pan-fried Dover sole on the bone, Grenobloise sauce, Jersey new potatoes

Saumon 28.00
Cherry-smoked Atantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing

Thon rouge 28.00
Grilled Yellow fine tuna, ratatouille, basil pesto, mango and chili salsa, coriander, sumac salt

Poulet jaune 29.00
12 hour slow cooked corn-fed chicken supreme, smoked garlic pomme purée, green asparagus, creamy morels sauce

Magret de canard 33.00
Organic Barbary duck breast, seared foie gras, sweetcorn purée, truffled duck leg parmentier

Faux-filet 41.00
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 22.00 v/vg
Asparagus, wild mushrrom amd morels risotto, spring pea espuma, wild garlic pesto

…….To Share……..

Gigot d'agneau de lait - per person 41.00
Pyrenees milk fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Côte de bœuf - per person 44.00
800g North Somerset Charolais rib-eye on the bone, 42 day dry-aged, pommes frites - for two

Fruits de mer- per person 45.00
Seafood platter: 8 Colchester rock oysters, 10 prawns, 6 langoustines, 1 whole cock crab - for two

……..Side orders……..

Mixed salad 4.50
Extra fine green beans 6.00
Heritage tomato salad 5.00
Pommes frites 5.00
Gratin dauphinois 5.50

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