



## Starters

### **Fromage de chèvre 9.50**

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

### **Burrata 10.00 v/vg**

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

### **Asperge 14.00 v/vg**

*English green asparagus, poached Clarence Court egg, hollandaise sauce, Ossau-Iraty cheese*

### **Thon rouge 17.00**

*Yellowfin tuna sashimi and seared duck liver, rocket pesto, soy dressing, mizuna*

### **Saumon fumé 14.00**

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

### **Foie de Canard 16.00**

*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 Native 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. Its iodized 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

### Homard 45.00

*Grilled whole lobster, garlic butter, mixed leaf salad, new potatoes*

### Loup de mer 28.00

*Pan-fried seabass fillet, mussels, fennel and leek etuvée, Américane sauce, Avruga caviar*

### Saumon 28.00

*Cherry-smoked Atlantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing*

### Thon rouge 28.00

*Grilled Yellowfin tuna, ratatouille, basil pesto, mango and chili salsa, coriander, sumac salt*

### Poulet jaune 29.00

*Braised corn-fed chicken with creamy morel sauce, Belle de Fontenay potatoes, heritage carrots, turnips, green asparagus*

### Souris d'agneau 28.00

*Garlic and rosemary slow-cooked lamb shank, chive pomme purée*

### Magret de canard 33.00

*Organic Barbary duck breast, seared duck liver, corn and sweet potato 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 Rose veal cutlet Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée*

### Vol-au-vent 23.00 v/vg

*Asparagus, wild mushroom and morel vol-au-vent puff pastry, spring pea espuma, wild garlic pesto, poached duck egg*

## .....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*

### Châteaubriand - per person 40.00

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

### Côte de bœuf - per person 44.00

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

### Wagyu Tomahawk - 250.00 – to share

*1.5kg grade 6 Australian Wagyu Tomahawk steak, béarnaise & peppercorn sauce, pomme frites*

## .....Side orders.....

Mixed salad 4.50

Extra fine green beans 6.00

Heritage tomato salad 5.00

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

Pommes frites 5.00

Gratin dauphinois 5.50