



Starters

Fromage de chèvre 9.50

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

Burrata 12.00 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

Crabe 13.50

Warm hand-picked Devon crab tart, cucumber and baby leaf salad, guacamole, cocktail sauce dressing

Saumon fumé 14.00

London oak-smoked salmon, crème fraîche, 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

Scottish langoustines each 6.50

Bouquet prawns each 4.50

.....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

Loup de mer 30.00

Pan-fried seabass fillet, hand-picked white crab, 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

Poulpe 26.00

Char-grilled octopus, ratatouille, basil pesto, mango and chili salsa, coriander, sumac salt

Cuisse de lapin 29.00

Braised rabbit leg 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

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

Risotto d'orge perlé 22.00 v

Pearl barley risotto, spring pea and French beans, goats curd, harissa

.....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 days dry-aged, pommes frites - 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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