



## Brunch d'Argent

Bloody Mary 13.00

Mimosa 13.00

Espresso Martini 13.00

Aperol Spritz 13.00

### Melon v/vg

Sun-sweet Charentais melon, dry-cured Basque ham

### Avocate v

Smashed avocado, tomato and coriander salsa, soft poached eggs, hollandaise, toasted sourdough

### Crabe

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

### Tomate v/vg

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

### Crevette

Five Bouquet prawns, mayonnaise, lemon wedge

### Royale Benedict

Soft poached eggs, smoked salmon, muffin, hollandaise sauce

### Huîtres

6 Colchester Rock oysters, served with lemon and mignonette – (10.00 supplement)

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### Croque Madame

Cured ham, Gruyere cheese and béchamel toast, pan-fried egg

### Rosti v/vg

Potato rosti, crushed spicy butternut squash, poached egg, spinach, mint and cucumber yoghurt

### Daurade

Pan-fried sea bream fillet, hand-picked white crab, fennel and leek etuvée, Américane sauce, Avruga caviar

### Thon rouge

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

### Saucisse de Diot

Artisanal Diot sausages, creamy mash potato, red wine sauce

### Souris d'agneau

Lavender and honey slow cooked lamb shank, pomme purée

### Côte de bœuf – serves 2

800g North Somerset Charolais rib-eye on the bone, 42 days dry-aged, pommes frites – (25.00pp supplement)

Extra fine green beans 6.00

Heritage tomato salad 5.00

Pommes frites 5.00

Gratin dauphinois 5.50

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### Fraise

English strawberry salad, Chantilly, chocolate sauce

### Brownie v/vg

Dark chocolate and pecan nut brownie, vanilla ice-cream

### Crème brûlée

Vanilla crème brûlée, lemon madeleines

### Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

### Cerise

Warm cherry clafoutis, crème fraiche or vanilla ice cream

### L'ananas v/vg

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

**2 Courses 29.50 3 Courses 34.50**

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



## Wines by the glass

<b>Sparkling</b>	<b>125ml</b>	<b>Bottle</b>
Chandon Brut NV. Argentina	11.50	60.00
Taittinger, Brut Reserve NV. France	13.75	80.00
Nyetimber, "Classic Cuvée" NV. England	14.00	82.00
Taittinger, Prestige Rosé NV. France	16.00	95.00
Perrier Jouët, Brut NV. France		99.00
Taittinger, "Nocturne" Sec NV. France	17.00	100.00
Laurent Perrier, "La Cuvée" Brut NV. France		108.00
Laurent Perrier, Cuvée Rosé NV. France	19.00	110.00
Taittinger, Vintage Brut 2013. France		115.00
Ruinart, Blanc de Blancs NV. France		119.00
Dom Pérignon Vintage 2008. France		240.00
Taittinger, "Comtes de Champagne B de Blancs" 2007. France		245.00
<b>White</b>	<b>125ml</b>	<b>Bottle</b>
Cuvée Jean-Paul, Blanc de Blancs 2020. France	6.50	34.00
Sélection des Cognettes, Muscadet 2019. France	8.00	45.00
Satyr by Sileni Estates, Sauvignon blanc 2019. New Zealand	9.50	55.0
Citari, Conchiglia, Lugana 2019. Italy	10.50	60.00
Domaine de la Motte, Chablis 2019. France	11.50	66.00
<b>Red</b>		
Cuvée Jean-Paul, Vaucluse Rouge 2019. France	6.50	34.00
Viña Cobos, Felino, Malbec 2019. Argentina	8.50	48.00
Mauro Molino, Barbera d'Alba 2018. Italy	9.50	55.00
Urlar, Pinot Noir 2018. New Zealand	10.50	60.00
Louis M. Martini, Cabernet Sauvignon 2017. U.S.A	11.50	65.00
<b>Rosé</b>		
Pierre et Papa, Rosé 2020. Languedoc, France	7.00	39.50
Château Val Joanis, Tradition 2019. Luberon, France	9.00	49.00
Château Minuty, by Madi 2020. Provence, France	11.50	65.00

## Beers

### Peroni Nastro Azzurro, Italy, 5.1% ABV

Bittersweet, dry, herbal

### Meantime Lager, England 4.5%ABV

Crisp, refreshing lager that's full of flavour. A modern classic, straight from London's back garden.

### Peroni Gluten Free, Italy, 5.1% ABV

Same delicate balance of Bitterness and citrus aromatic notes as Nastro Azzurro

### Pilsner Urquell, Czech Republic, 4.4%ABV

Grainy, grassy, some sweet bread notes, floral and earthy

### Meantime Pale Ale, England 4.3%ABV

Malty and hoppy flavours with citrus notes, a dry finish

### Sierra Nevada Pale Ale, USA, 5.6% ABV

Pine and grapefruit notes whilst sweet, grainy malts complement them nicely

**All at 6.50**

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