



Starters

Falafel 13.50 v/vg

Sweet potato and red chilli falafel, basil pesto, violet artichoke salad, coconut yogurt, confit lemon

Fromage de chèvre 10.50 v

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

Velouté Dubarry 16.00

Creamy cauliflower soup, hand-picked white crab and prawn - served hot and cold, Avruga caviar

Poulpe 17.00

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Saumon fumé 15.00

Loch fyne oak-smoked salmon, crème fraîche, lemon, Melba toast

Foie de Canard 17.00

Duck liver ballotine, fig chutney, homemade brioche

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 13.00 12 - 21.50

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 5.00

Native Rock No 2 each 6.00

Crustacés

Served cold with mayonnaise and lemon

Bouquet prawns each 5.00

Scottish Langoustines 7.50

Whole Native lobster each 50.00

.....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

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 13.5% 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 47.00

450g Pan-fried Dover sole on the bone, Grenobloise sauce, croutons, capers, lemon, brown butter, parsley

Haut-bar 32.00

Seared stone bass, hand-picked white crab, fennel and leek etuvée, Américane sauce

Truite 30.00

Pan-fried lightly smoked sea trout, Ratte potato ecrase, horseradish crème fraîche, watercress espuma

Chevreuril 34.00

Haunch of wild roe deer, parsnip purée, braised red cabbage, fondant potato, Devil sauce

Faux-filet 44.00

300g USDA Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites

Souris d'agneau 30.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Poulet 29.00

8-hour slow-cooked corn-fed chicken breast, caramelised white onion, mushrooms and sandy carrots, thyme roasted chicken jus

Filet de bœuf 40.00

200g Hereford beef Rossini, 28 day dry-aged, black truffle, seared duck liver, mushroom duxelle, Périgourdine sauce

Quasi de veau 37.00

Slow-cooked Italian veal rump, Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée

Colombo de legumes 22.50 v/vg

French Caribbean vegetable Colombo, red chilli, coconut milk, coriander, pillaf basmati rice

.....To Share.....

Fruits de mer - per person 60.00

Seafood platter: 8 Colchester rock oysters, 16 prawns, 1 whole cock crab - for two

Gigot d'agneau de lait - per person 44.00

Pyrenees milk-fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Côte de bœuf - per person 47.00

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

Tomahawk - per person 52.00

1kg Wild Atlantic salt aged Tomahawk, 45 days dry-aged, pommes frites - for two

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

Mixed leaf salad 5.00
Extra fine green beans 6.50

Braised red cabbage 5.50

Gratin dauphinois 6.00
Pommes frites 5.50

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