



## Starters

### Falafel 13.50 v/vg

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

### Fromage de chèvre 13.50 v

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

### Poulpe 18.00

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

### Saumon fumé 15.50

*Loch fyne oak-smoked salmon, crème fraiche, lemon, Melba toast*

### Foie de Canard 17.50

*Duck liver ballotine, fig chutney, homemade brioche*

### Escargots de Bourgogne

*Burgundian Petits Gris snails, garlic and parsley butter*

6 - 13.25 12 - 22.25

## .....Crustaceans.....

### Huîtres

*Served with lemon and mignonette*

Colchester Rock No 2 each 5.00

### Crustacés

*Served cold with mayonnaise and lemon*

Bouquet prawns each 5.00

## .....Caviar.....

*Served with homemade blinis and crème fraiche*

### 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*

### Beluga Caviar 125g

**Served with Taittinger, "Comtes de Champagne Blanc de Blancs" 2005.  
1500.00**

*BELUGA is one of the most prestigious caviar selections in the world. Its very large grains are unique! They melt in the mouth, with an unrivalled length on the palate that is at once complex and refined. Farmed in Italy*

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 15.00% 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 35.00

Seared stone bass, prawn and South Devon crab risotto, Avruga caviar

### Chevreuril 36.00

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 31.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

### Cote de veau 47.00

450g Rose veal cutlet, Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée

### Tarte au Comte 23.00 v

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

### Colombo de legumes 22.50 v/vg

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

## .....To Share.....

### Gigot d'agneau de lait - per person 47.00

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

### Tomahawk - per person 55.00

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

Pommes frites 5.50  
Gratin dauphinois 6.00

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