



Brunch d'Argent

Bloody Mary 13.50

Mimosa 13.00

Espresso Martini 13.50

Aperol Spritz 13.50

Œufs

Poached Clarence court eggs, houmus, confit lemon, chorizo and chickpea salad, coriander dressing

Avocate v

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

Crabe

Devon crab tart, celery and Granny Smith salad, guacamole, cocktail sauce dressing

Fromage de chèvre v

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

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 supplement)

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Rosti v/vg

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

Colombo de legumes v/vg

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

Daurade

Pan-fried sea bream fillet, hand-picked white crab and prawn risotto, Avruga caviar

Haut Bar

Pan-fried lightly smoked stonebass, wilted baby spinach, dill and caper salsa verde, lime

Saucisse de Diot

Artisanal Diot sausages, creamy mash potato, red onion gravy

Souris d'agneau

Garlic and rosemary slow cooked lamb shank, pomme purée

Mont D'Or – serves 2 – (10 supplement)

Baked Mont D'Or, Alpine charcuterie, cornishon, new potatoes, croutons

Extra fine green beans 6.50

Mixed leaf salad 5.00

Pommes frites 5.50

Gratin dauphinois 6.00

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Pain d'épices

Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream

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

Macaroon

Five chestnut macaroons

L'ananas v/vg

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

2 Courses 32.50 3 Courses 37.50

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 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