



## Starters

### **Falafel 486 kcal 13.50 v/vg**

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

### **Fromage de chèvre 597 kcal 14.50 v**

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

### **Asperge 459 kcal 15.50 v**

*Wye Valley asparagus, poached Clarence Court egg, curried hollandaise, parmesan crisp*

### **Burrata 468 kcal 15.50**

*Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, basil pesto, black olive oil*

### **Carpaccio de thon 426 kcal 20.00**

*Yellowfin tuna sashimi, heritage radish salad, lime and sesame dressing, tobiko, espelette emulsion*

### **Poulpe 410 kcal 22.00**

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

### **Saumon fumé 259 kcal 16.00**

*Loch Fyne oak-smoked salmon, crème fraîche, lemon, Melba toast*

### **Escargots de Bourgogne**

*Burgundian Petits Gris snails, garlic and parsley butter*

6 – 14.00 573 kcal 12 – 24.00 1,145 kcal

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

### **Huîtres**

*Served with lemon and mignonette 32 kcal*

Colchester Rock No 2 16 kcal - each 6.00

Jersey Rock 16 kcal each 6.00

### **Crustacés**

*Served cold with mayonnaise and lemon 400 kcal*

Bouquet prawns 35 kcal - each 6.00

Scottish langoustine 29 kcal - each 7.00

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

*Served with homemade blinis and crème fraîche*

### **Baerii Caviar 30g 382 kcal 120.00 50g 433 kcal 190.00**

*Sturia Classic is a caviar of soft texture. Its iodized powerful taste offers an impressive length on palate. Farmed in France*

### **Oscietra Caviar 30g 378 kcal 150.00 50g 426 kcal 220.00**

*A delicate egg with a long dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France*

*Please note our basket of bread contains 234 kcal and butter 145 kcal per serving*

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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

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

### **Aile de raie 672 kcal 30.00**

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

### **Saumon 689kcal 28.00**

Chargrilled Atlantic salmon, Szechuan, confit fennel, coriander and pistachio pesto

### **Haut-bar 869 kcal 37.00**

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

### **Faux-filet 1787 kcal 49.50**

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

### **Canard 678 kcal 36.00**

Organic Loire Valley duck breast, celeriac and duck liver purée, pumpkin seed Dukkah, peas and broad beans, wild garlic jus

### **Coq au vin 1493 kcal 30.00**

Red wine braised corn-fed chicken, pomme purée, mushrooms, baby onions, pancetta, carrots

### **Souris d'agneau 1,344 kcal 32.00**

Rosemary and garlic slow-cooked lamb shank, pomme purée

### **Cuisse de lapin 955 kcal 32.00**

French rabbit leg, Vallée d'Auge, creamy wild mushrooms, morels, Ratte potatoes, green asparagus

### **Tarte au Comte 823 kcal 25.00 v**

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

### **Colombo de legumes 795 kcal 23.00 v/vg**

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

### **Aubergine 253 kcal 23.00 v/vg**

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

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

### **Gigot d'agneau de lait 2,059 kcal - per person 48.00**

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

### **Châteaubriand 2,758 kcal - per person 44.00**

450g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two

### **Tomahawk 4,140 kcal - per person 55.00**

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

## .....Side orders.....

Mixed leaf salad 53 kcal 5.00  
Extra fine green beans 182 kcal 7.00

Rocket, parmesan, balsamic 164 kcal 6.50

Pommes frites 828 kcal 6.00  
Gratin dauphinois 444 kcal 7.00

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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

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