



Starters

Falafel 491 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

Burrata 494 kcal 15.50 v

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

Melon et coppa 199 kcal 12.00

French Charentais melon, 80 day dry-cured coppa stagionata

Carpaccio de thon 426 kcal 20.00

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

Poulpe 507 kcal 23.00

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

Truite de mer 480 kcal 23.00

Hand-rolled sea trout crudo, summer courgette, avocado cream, crispy vermicelli, Tamari soy sauce

Saumon fumé 329 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 17 kcal - each 6.00

Jersey Rock 16 kcal each 6.00

Crustacés

Served cold with mayonnaise and lemon 404 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 360 kcal 120.00 50g 411 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 363 kcal 150.00 50g 416 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 978 kcal 30.00

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

Truite de mer 674 kcal 30.00

Chargrilled Scottish Sea trout, Szechuan, confit fennel, coriander and pistachio pesto

Haut-bar 866 kcal 37.00

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

Faux-filet 1,787 kcal 49.50

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

Quasi de veau 754 kcal 36.00

Slow-cooked Italian Rose veal rump, carrot and honey puree, asparagus, baby carrots, morel mushroom sauce

Coq au vin 1,430 kcal 30.00

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

Souris d'agneau 1,441 kcal 32.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Cuisse de lapin 1,045 kcal 34.00

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.....

Carre d'agneau 1,770 kcal - per person 48.00

New season 8-bone rack of lamb, gratin dauphinois, petit pois à la française, garlic and rosemary jus - for two

Châteaubriand 2,794 kcal - per person 44.00

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

Tomahawk 4,138 kcal - per person 55.00

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

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

Mixed leaf salad 58 kcal 5.00
Extra fine green beans 183 kcal 7.00

Rocket, parmesan, balsamic 164 kcal 6.50

Pommes frites 1008 kcal 6.00
Gratin dauphinois 444 kcal 7.00

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