



Starters

Soupe a l'oignon 349 kcal 10.00 v
Caramelised onion soup, Gruyere, croutons

Fromage de chèvre 619 kcal 14.00 v
Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Ravioli aux potiron 799 kcal 13.00 v/vg
Roasted pumpkin Ravioli, parmentier espuma, croutons

Saumon fumé 329 kcal 16.00
London oak-smoked salmon, crème fraiche, lemon, Melba toast

Carpaccio de thon 457 kcal 23.00
Yellowfin tuna sashimi, radish and candy beetroot salad, lime and sesame dressing, tobiko, espelette emulsion

Poulpe 630 kcal 25.00
Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Tartare de chevreuil 259 kcal 20.00
Venison tartare, 64°C egg yolk, hazelnut, Granny Smith, autumn black truffle

Escargots de Bourgogne
Burgundian Petits Gris snails, garlic and parsley butter
6 – 17.00 635 kcal 12 – 30.00 1,271 kcal

.....Crustaceans.....

Huîtres
Served with lemon and mignonette 32 kcal
Lindisfarne No 3 16 kcal - each 5.50

Crustacés
Served cold with mayonnaise and lemon
Bouquet prawns 45 kcal each 6.00

.....Caviar.....

Served with homemade blinis and crème fraiche

Baerii Caviar 30g 360 kcal 75.00 50g 411 kcal 130.00
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 90.00 50g 416 kcal 160.00
A delicate egg with a long-dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 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

Aubergine 253 kcal 18.00 v / vg

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

Tarte au Comté 830 kcal 19.00 v

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

Loup de mer 1,069 kcal 36.00

Seared Sea bass, prawn and South Devon crab risotto, American sauce

Sole de Douvres 1,329 kcal 58.00

Pan-fried Dover Sole on the bone, Grenobloise sauce

Caneton 920 kcal 29.00

French duckling breast, caramelised plum, hazelnuts, potato fondant, red wine jus

Souris d'agneau 1,747 kcal 35.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Chevreuil 954 kcal 35.00

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

Faux-filet 1,792 kcal 43.00

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

Côte de veau 2,357 kcal 47.00

400g Rosé veal cutlet Vallée d'Auge, creamy wild mushrooms, apples

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

Gigot d'agneau de lait 2,059 kcal - per person 53.00

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

Cote de boeuf 2,424 kcal - per person 55.00

850g West country Rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – for two

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

Mixed leaf salad 58 kcal 6.00

Extra fine green beans 183 kcal 8.00

Pommes frites 738 kcal 7.00

Gratin dauphinois 657 kcal 7.00

Tender stem broccoli, red chilli 316 kcal 8.00

Braised red cabbage 129 kcal 7.00

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