



Starters

Invisible soup 1.00

Discretionary donation to Friends of the Elderly's Winter Appeal

Soupe à l'oignon 632 kcal 12.00

Caramelised onion soup, Gruyère, croutons

Fromage de chèvre 560 kcal 14.00 v

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

Ravioli aux potiron 649 kcal 15.00 v

Roasted pumpkin ravioli, Parmentier espuma, croutons

Terrine de lapin 462 kcal 17.00

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Saumon fumé 267 kcal 21.00

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

Tartare de haut-bar 315 kcal 21.00

Corsica red label stone bass tartare, mango and avocado, crispy lotus

Poulpe 783 kcal 26.00

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

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 – 18.00 541 kcal 12 – 32.00 1,072 kcal

.....Crustaceans.....

Huîtres

Served with lemon and mignonette 32 kcal

Cumbræ No 2 16 kcal - each 6.00

Crustacés

Served cold with mayonnaise and lemon 404 kcal

Bouquet prawns 45 kcal - each 6.00

Lodge d' Argent Sidercar

Courvoisier VSOP, Champagne cordial, lemon juice, sweet vermouth 16.00

.....Caviar.....

Served with homemade blinis and crème fraîche

Baerii Caviar 30g 382 kcal 90.00 50g 433 kcal 160.00

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

Oscietra Caviar 30g 385 kcal 100.00 50g 438 kcal 180.00

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

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

V- Vegetarian, VG- Vegan, H- Halal. 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

Chou-fleur 534 kcal 20.00 V/Vg

Meunière roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée

Tarte au Comté 865 kcal 21.00 V

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

Daurade 972kcal 36.00

Seared sea bream, Devon crab and prawns risotto, American sauce, caviar

Sole de Douvres 1,215 kcal 60.00

Pan-fried Dover sole on the bone, Grenobloise sauce

Chevreuil 758 kcal 37.00

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

Souris d'agneau 1,266 kcal 37.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Poulet jaune 1,234 kcal 36.00 H

Slow-cooked cornfed chicken supreme, bacon, baby onions, creamy wild mushroom, ratte potato

Entrecôte 1,240 kcal 43.00 H

300g grilled Angus rib-eye steak, béarnaise sauce, pommes frites

Cochon 924 kcal 37.00

Dingley Dell dry-aged pork tomahawk, charcutière sauce

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

Gigot d'agneau de lait 2,240 kcal - per person 60.00

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

Cote de boeuf 2,546 kcal - per person 60.00

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

Fruits de mer 2,174 kcal - per person 60.00

Seafood platter: 6 Cumbrae rock oysters, 8 Bouquet prawns, 2 langoustines, 1 cock crab - for two

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

Mixed leaf salad **58 kcal 6.00**
Extra fine green beans **183 kcal 8.50**

Truffled pomme purée **746 kcal 7.50**
Braised red cabbage **129 kcal 7.00**

Pommes frites **738 kcal 7.00**
Gratin dauphinois **675 kcal 7.00**

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