



## Mother's Day Menu 2025

### Starters

#### Ravioli aux potiron v/vg

Roasted pumpkin ravioli, Parmenter espuma, croutons

#### Fromage de chèvre v

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

#### Haut-bar

Label rouge stone bass tartare, mango, red chili, lotus, avocado emulsion

#### Maquereau

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

#### Saumon fumé

London oak-smoked salmon, condiments, Melba toast

#### Tartare de Boeuf H

Beef tartare, 64°C egg yolk, Avruga caviar, black truffle

#### Terrine de lapin

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

#### Escargots de Bourgogne

6 Burgundian Petits Gris snails, garlic and parsley butter

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

#### Huîtres

*Served with lemon and mignonette*

6 Cumbrae Rock No 3

or

6 Jersey Royal No 3

#### Crustacés

*Served cold with mayonnaise and lemon*

3 Scottish langoustines

or

6 Bouquet prawns

### Fruits de mer for two

4 Jersey Rock oysters , 6 Prawns, small hand-picked South Devon cock crab salad,

London oak-smoked salmon

Served cold with mayonnaise, lemon and mignonette

Should you have any allergy, intolerance or coeliac disease, 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.

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



## Main Courses

### Aile de raie

Pan-fried skate wing on the bone, Grenobloise sauce

### Daurade

Seared fillet of sea bream, Devon white crab and prawn risotto, American sauce

### Truite

Grilled sea trout, ratte potatoes and Jerusalem artichokes, chives, lemon fish velouté

### Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions

### Cochon

Pork tomahawk, cornichons and sherry vinegar sauce, caramelised apples

### Entrecote H

300g Black Angus ribeye steak, 28 day wet-aged, béarnaise sauce, pommes frites

### Poulet Jaune H

Slow cook cornfed chicken supreme, bacon, baby onions, creamy wild mushroom, Ratte potato

### Les rotisseries du Coq d'Argent

40 days dry aged Angus Hereford Sirloin, root vegetables, roast potatoes, Yorkshire pudding, red wine jus  
Alan Barrow Brook Street Farm leg of lamb, root vegetables, roast potatoes, Yorkshire pudding, red wine jus

### Tarte au Comté v

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

### Aubergine v / vg

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

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

#### Cote de boeuf - supplement per person 20.00

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

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

Mixed leaf salad 6.00

Extra fine green beans 8.00

Braised red cabbage 7.00

Mash potato 7.00

Pommes frites 6.50

Gratin dauphinois 7.00

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## Desserts

### **Fraicheur d'ananas**

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

### **Pomme**

Caramelised apple, cinnamon and gingerbread mousse, salted caramel

### **Mother's Day dessert**

Dark chocolate and raspberries marquise

### **Tarte Tatin**

Caramelised warm apple tart, crème fraîche or vanilla ice cream

### **Fondant au chocolat noir**

Warm dark chocolate fondant, pistachio ice cream

### **Tarte au citron**

Classic baked lemon tart, meringue, raspberry and lychee sorbet

### **Glaces et sorbets**

3 Homemade ice creams or sorbets

### **Selection de fromages**

Beillevaire French farmhouse cheeses, Williams pear chutney

### **Crème brûlée**

Vanilla crème brûlée

### **Brownie v/vg**

Dark chocolate and pecan nut brownie, rhubarb and raspberry ice cream

**2 courses 45.00 / 3 courses 55.00**

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