



Father's Day Menu 2025

Starters

Burrata v / vg 468 kcal

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

Fromage de chèvre v 619 kcal

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

Poulpe 630 kcal

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

Saumon fumé 329 kcal

London oak-smoked salmon, condiments, Melba toast

Tartare de Boeuf 397 kcal

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

Huitres 112 kcal

5 Scottish Cumbrae Rock No 3, mignonette, lemon

Crevettes bouquet 614 kcal

6 Bouquet prawns, homemade mustard mayonnaise

Terrine de lapin 359 kcal

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

Escargots de Bourgogne 635 kcal

6 Burgundian Petits Gris snails, garlic and parsley butter

Crabe 510 kcal

Devon white crab and perle couscous salad, guacamole, Espelle chili mayonnaise

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

Les rotisseries du Coq d'Argent

40 days dry-aged Angus Hereford Sirloin **1,373 kcal H**
Alan Barrow Brook Street Farm leg of lamb **1,411 kcal H**
English outdoor pork striploin **1,245 kcal**

All roasts are served with Yorkshire pudding, red wine jus, root vegetables and roast potatoes

Thon rouge 646 kcal

Grilled yellowfin tuna, aubergine caponata, mango and chili salasa, pesto

Daurade 944 kcal

Seared sea bream, parsnip purée, broccoli, red chilli, cauliflower, beurre blanc

Souris d'agneau 1,391 kcal

Rosemary and garlic slow cooked lamb shank, pomme purée

Poulet jaune 422 kcal H

Slow cooked cornfed chicken supreme, Basquaise sauce, courgette and tomato, Espelette chili

Tarte au Comté v 865 kcal

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

Aubergine 253 kcal v / vg

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

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

Carre d'agneau 2,240 kcal - supplement 25.00 pp

Wales rack of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf 2,546 kcal - supplement 25.00 pp

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

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

Mixed leaf salad 6.00 **58 kcal**
Extra fine green beans 8.00 **183 kcal**

Mixed heritage tomatoes 6.50 **183 kcal**
Creamy spinach purée 7.00 **129 kcal**

Pommes frites 7.00 **738 kcal**
Gratin dauphinois 7.00 **657 kcal**

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Desserts

Father's Day dessert

Caramelised prunes tart, Tatin style, Armagnac ice cream

Fraicheur d'ananas 284 kcal v / vg

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

Pomme Verte 510 kcal

Granny smith apple parfait

Tarte au citron 590 kcal

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Fondant au chocolat noir 653 kcal

Warm dark chocolate fondant, pistachio ice cream

Fraise 362 kcal

English strawberry salad, Chantilly cream, strawberry sorbet

Glaces et sorbets 140 kcal / approx. per scoop

3 Homemade ice creams or sorbets

Selection de fromages 938 kcal

Beillevaire French farmhouse cheeses, Williams pear chutney

Crème brûlée 698 kcal

Vanilla crème brûlée

2 courses 40.00 / 3 courses 45.00

Including a Johnny Walker Black Label Old Fashioned for all Dads

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