



## Starters

### **Tortellini à la truffe noire 11.00**

*Black truffle and ricotta tortellini, Parmentier espuma, sage, croutons*

### **Choux fleur 9.50**

*Crème Dubarry, cauliflower, poached egg, shaved black truffle, croutons*

### **Fromage de chèvre 12.00**

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

### **Feuilleté de Saint-Jacques, crevettes et moules 14.50**

*Scallops, prawns and mussels vol-au-vent, leek, spinach, American sauce*

### **Crabe 15.00**

*Hand-picked South Devon crab salad, avocado guacamole, Melba toast*

### **Saumon fumé 14.50**

*London oak smoked salmon, condiments, Melba toast*

### **Tartare de chevreuil 11.00**

*Venison tartare, celeriac and green apple remoulade, Avruga caviar, quail's egg*

### **Escargots de Bourgogne**

*Burgundian "Petits Gris" snails, garlic and parsley butter*

**6 - £12    12 - £22**

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

### **Huîtres**

*Served with lemon and mignonette*

Colchester Rock No 2, each **3.90**

Jersey Royal No 2, each **3.70**

Native oyster No 2, each **5.00**

### **Crustacés**

*Served cold with mayonnaise and lemon*

Scottish langoustines, each **4.75**

Bouquet prawns, each **3.00**

Whole 500g lobster **45.00**

Whole crab **26.00**

## .....Caviar.....

*Served with homemade blinis and traditional condiments*

**10g Baerii caviar with a glass of Moët et Chandon £38 per person**

**Baerii Caviar 30g 100.00 50g 170.00**

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

**Oscietra Caviar 30g 135.00 50g 210.00**

*A delicate egg with a long dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France*

Food allergies and intolerances, before ordering please speak to our staff about your requirements

A discretionary service charge of 12.5% will be added to your bill. 20% VAT included

A £2.00 cover charge per person will be added to your bill



## Main courses

### Haut bar 30.00

*Seared fillet of stone bass, Devon white crab risotto, Avruga caviar*

### Cabillaud 25.00

*Pan-roasted cherry-smoked Atlantic cod, Scottish mussels, chorizo, broad beans, wilted leeks, hazelnut crumble*

### Sole de Douvres 49.00

*450g pan-roasted Dover sole "Grenobloise" on the bone, caper berries, brown butter, lemon, parsley, croutons*

### Thon rouge 28.00

*Grilled yellowfin tuna, sweet and sour aubergines, coriander, sauce vierge*

### Souris d'agneau 25.00

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

### Cuissot de chevreuil 28.00

*Haunch of wild roe deer, celeriac purée, salsify, chestnut, Devil sauce, coco nibs*

### Faux-filet 34.00

*Australian Black Angus sirloin steak, 28 days dry-aged, Béarnaise sauce, pommes frites*

### Fillet de boeuf 40.00

*28 day dry-aged fillet of beef "Rossini", wild mushrooms, crouton, Perigourdine sauce, black truffle*

### Côte de veau 45.00

*450g rose veal cutlet, creamy wild mushrooms, apples, truffled mashed potatoes*

### Risotto de champignons sauvages et truffes noires 24.00

*Wild mushroom and winter black truffle risotto, chervil, smoked celeriac espuma, parmesan crisp*

## .....To share.....

### Gigot d'agneau de lait – per person 40.00

*1kg Lozère milk fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two*

### Côte de bœuf per person 40.00

*800g premium rib-eye on the bone, 35 days dry-aged, pommes frites - for two*

### Châteaubriand per person 40.00

*550g double fillet cut from the Châteaubriand, 42 days dry-aged, pommes frites - for two*

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

Wilted leaf spinach £5.25  
Extra fine green beans £5.25

Pommes frites £4.75  
Gratin Dauphinois £5.00

Crisp Leaf salad £4.25  
Rocket and parmesan salad £5.00

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