

l'e

Entrées

Trilogy of rock Colchester Oysters: Apple & sorrel / cabernet sauvignon shallot vinegar / pickled kohlrabi	2.85
Fatty tuna tartare (Otoro) / Granny smith apple / grilled spring onion / squid ink crisps	12
Mushroom velouté / truffle / gruyere cheese crouton / brioche V	9.5
Charolais beef carpaccio / pine nut cream / parmesan marshmallow / fresh truffle / rocket leaves	10.5
Pan seared Scottish scallops / cauliflower textures / yellow raisin / truffle puree / dehydrated grapes / Madeira jus	14.5
Seared foie gras / glazed chicken wing / blood orange / truffle & red grape sauce	14
Mixed leaf salad / avocado / cucumber / Granny Smith apple / citrus dressing	9.5
Roasted vegetable salad / courgette / Jerusalem artichoke / avocado / truffle vinaigrette	9.5

Caviars

Served with sour cream, blinis & lemon

Oscietra Baeri	30g	55
Oscietra Gold	30g	95
Royal Beluga	30g	180
L'etranger Royal Trilogy	90g	295
Oscietra Baeri 30g / Oscietra Gold 30g / Royal Beluga 30g		

Plats Principaux

Pan fried stone bass / sage gnocchi / charred baby leek / martini foam	16
Roasted Alaskan Black Cod / cauliflower / pok choi / samphire / celeriac veloute / pomme galette	32
Slow cooked chicken breast / crispy wing / wild mushroom fricassée	16
Charolais beef fillet (200g) / crispy polenta cake / beetroot & bordelaise sauce	28
Assiette of Welsh lamb / shallots / wild garlic / espresso & rosemary jus	26
Fresh sheep's ricotta gnudi / celeriac / baby leek / parmesan cream V	14

Accompagnements

Truffled polenta sumo chips	3.5
Spinach	3.5
Wild mushrooms	3.5
Green salad	3.5

Les Desserts

Selection of homemade ice cream & sorbets	7.5
Sweet corn & honey ice cream / honeycomb / caramelised popcorn / red amaranth leaves	8
Strawberry panna cotta / blackberry sorbet / baby basil	8
Vanilla poached pears / oats / yoghurt sorbet / sorrel granita	8.5
Warm chocolate fondant / cappuccino mouse / caramelised hazelnut / vanilla ice cream	8.5
Les Fromages: Selection of four cheese	12.5