

NIBBLES

Bread basket 5.5

French baguette, sourdough, olive bread, Isigny Sainte-Mère AOP butter

Marinated mixed olives (ve) 6

Nduja and mozzarella calzone 9

Red pepper coulis

Octopus bruschetta 8.5

Octopus escabeche, marinated red peppers

Black bean hummus (ve) 8

Pomegranate, tortilla chips

Samphire pakora 8.5

Spiced mayonnaise

STARTERS

Burrata Panzanella 14

Tomato, sourdough, olives, capers, basil, tomato consommé

Octopus carpaccio 18.5

Fennel, capers, mango caviar, lemon oil, octopus emulsion

Scallops 18.5

Yellow carrot & ginger purée, apple, carrot crisp

Calamars frits 12.5

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 17

Pickled shimeji, ponzu dressing, shiso cress

SIDES

Fries 6

Truffle and parmesan fries 7

Sweet potato fries 7

Feta & pomegranate

Half avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Panzanella salad 6

Roast Chantenay carrots 6

Confit shallot, candied walnuts

Buttered green beans 6.5

Shallots, toasted hazelnuts

Wilfed spinach 6

Tartare mashed potatoes 6.5

Shallot, parsley, gherkin, capers

SALADS

Superfood salad (ve) 13.5

Kale, chick peas, sundried tomato, cauliflower, pomegranate, tahini dressing, Japanese seasoning

+ **grilled Kupros Dairy halloumi** 6.5

+ **corn fed chicken breast** 9.5

+ **Severn & Wye smoked salmon** 8

Chicken Caesar salad 22

Corn fed chicken breast, baby gem lettuce, chicken croquette, parmesan, anchovy fillets, Caesar dressing

+ **grilled Kupros Dairy halloumi** 6.5

Tuna Niçoise 22

Ortiz white tuna, orzo, cherry tomato, soft boiled hen's egg, fine French beans, tonnato sauce

Sainte-Maure goats' cheese salad 18

Sainte-Maure fromage blanc, mixed leaves, apple caviar, candied walnuts, brioche crouton

MAINS

Stone bass 28

Asparagus, crayfish, courgette & parmesan purée, vanilla sauce Vierge

Crozet risotto 22

Yellow & green courgette, peas, Sainte-Maure fromage blanc, puffed potato, pea shoots

Halibut 39

Tartare potato croquette, bok choy, parsley sauce

Lobster spaghetti 36

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Wagyu burger 22

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, coleslaw, fries

Chicken breast 24

Parisian gnocchi, crispy bacon, peas, baby gem, confit shallot, pea purée, mint oil

Beef fillet 38

Grass fed British beef, pommes paille, watercress purée, red wine jus

Miso roasted aubergine (ve) 17.5

Spring onions, sesame seed, coriander, fregola

Wagyu sando 26

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, black truffle, fries

THE DAILY RECOMMENDED CALORIE INTAKE PER ADULT IS 2,000 KCAL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.