

TO START

**Tartare** *(622 KCal)*  
Longhorn beef, confit egg yolk, pickled girolles, pommes allumettes  
16.50

**Foie** *(732 KCal)*  
Duck liver ‘en torchon’, fig, brioche toast  
21.50

**Truite** *(554 KCal)*  
Blackberry cured trout, fennel, green apple, preserved lemon  
15.00

**Tomates (V)** *(560 KCal)*  
Charred heirloom tomato, buffalo burrata, lovage, tartare  
(vegan on request)  
13.50

**Champignon (V)** *(249 KCal)*  
Barbequed hen of the wood, cep mushroom & white soy velouté, aged Parmesan  
(vegan on request)  
15.50

**Crabe** *(712 KCal)*  
Dressed crab, rainbow radish, green apple, buttermilk & almond  
17.00

**Huitres** *(577 KCal)*  
Porthilly Rock oysters  
3 fried oysters, lovage emulsion & pickled cucumber  
3 shucked oysters, mignonette condiment  
18.00

MAINS

**Turbot** *(582 KCal)*  
Cornish turbot, gem lettuce, confit fennel, artichoke, crab bisque  
34.00

**Cabillaud** *(888 KCal)*  
Roasted cod, Romanesco, toasted spelt, broccoli, pepper, saffron velouté  
28.00

**Agneau** *(1250 KCal)*  
Lake District lamb, roast rack & braised neck, celeriac purée, Savoy cabbage, pommes Anna  
38.00

**Porcelet** *(777 KCal)*  
Suckling pig, compressed belly, girolles, smoked almond, grelot onion, plum  
34.00

**Riz (V)** *(990 KCal)*  
Aged Aquarello rice, sweetcorn, Scottish girolles, chive oil  
(vegan on request)  
21.50

**Pithivier (v)** *(540 KCal)*  
Squash, celeriac, mushroom, squash velouté  
19.50

**Faux-Filet** *(1085 KCal)*  
42 days dry aged 300g rib eye, pommes frites, watercress, peppercorn béarnaise  
38.50

TO SHARE

**Côte de Boeuf** *for two (3756 KCal)*  
50-day aged 800g bone in rib eye, beef fat carrots  
oxtail mac & cheese, bone marrow crumb  
42.50 per person

**En Croûte** *for two (1475 KCal)*  
Venison & chicken ‘Wellington’,  
beetroot, potato purée, cocoa nib jus  
38.50 per person

SIDES 5.50

Pommes frites (vg)  
*(411 KCal)*

Tenderstem broccoli,  
garlic, chilli (vg) *(176 KCal)*

Autumn leaf salad (vg)  
*(265 KCal)*

(VG) VEGAN | (V) VEGETARIAN

Should you have any dietary requirements, including allergies or intolerances, please ask your server who will be happy to discuss them with you. 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. Adults need around 2000kcal a day.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



GRELLE