

NIBBLES

Bread basket 5.5

French baguette, sourdough, Isigny Sainte-Mère AOP butter

Marinated mixed olives (ve) 6

Iberico croquettes 8.5

Hazelnut romesco sauce,

Red pepper bruschetta 8.5

Marinated red peppers, fennel

Brie de meaux bruschetta 9.5

Egg yolk caramel, candied walnut, granny smith apple

STARTERS

Burrata 16

Cavolo nero pesto, pine nuts, grissini

Baked Vacherin 16

Black truffle, almond crust, toasted sourdough

Scallops 18.5

Fregola, chimichurri oil, crispy kale, passion fruit emulsion

Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 15.5

Roquefort Parisian gnocchi, walnut ketchup, bitter leaves

Boudin noir 15

Christian Parra's black pudding, pickled girolles, spinach puree, sourdough, jus

SIDES

Fries 5.5

Truffle and parmesan fries 7

Sweet potato fries 7

Feta & pomegranate

Half avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Tender stem broccoli 6.5

Garlic, red chilli, almonds

Buttered green beans 6.5

Shallots, toasted hazelnuts

Wilted spinach 5

Mashed potatoes 5.5

SALADS

Superfood salad (ve) 13.5

Baby kale, chick peas, sundried tomato, cauliflower, pomegranate, tahini dressing, Japanese seasoning

+ **grilled Kupros Dairy halloumi** 6.5

+ **chicken breast** 10.5

+ **Severn & Wye smoked salmon** 9

Chicken Caesar salad 22

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

Warm goats cheese salad 18

Mixed leaves, apple caviar, candied walnuts, brioche crouton

MAINS

Stone bass 29

Cannellini bean stew, pickled mussels, pink radish sea purslane

Hake 25

Spiced lentil puree, puy lentils, kailan, beurre noisette

Truffle trofie pasta 22

Kalamata olives and truffle pesto, truffle cream

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 Supreme 24

Butternut squash puree, tender stem broccoli, cep caramel, crispy bacon

Beef fillet 39

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

Miso roasted aubergine (ve) 17.5

Spring onions, sesame seed, coriander, fregola

Wagyu sando 26.5

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

Attilus Oscietra caviar (10g) 22.5

Add to any dish

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.