

## BRUNCH

### French toast 16.5

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

### Eggs Benedict / Royal / Florentine 13 / 13.5 / 13

Poached eggs, English muffin, hollandaise sauce  
*Serrano ham/ smoked salmon/ spinach*

### Truffle scrambled eggs 17.5

Toasted sourdough, summer truffle

### Egg Imperial 22.5

Lobster, poached egg, hollandaise

### Croque monsieur 14.5

Brioche, French ham, gruyere, bechamel sauce

+ fried egg 2.5

### Avocado toast 16.5

Crushed avocado, poached eggs, pumpkin and sesame seeds, pomegranate

+ toasted feta 4.5

+ grilled halloumi 6.5

+ Severn & Wye smoked salmon 9

### Tartine 14.5

Sourdough toast, confit tomato, Ezme paste, feta, fried egg

## SALADS

### Chicken Caesar salad 22

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

+ grilled halloumi 6.5

+ crispy Alsace bacon 5.5

### Superfood Salad 13.5

Bulgur, kale, tomato, cucumber, spring onion, cured lemon, mint, Ezme paste

+ grilled halloumi 6.5

+ corn fed chicken breast 10.5

+ Severn & Wye smoked salmon 9

### Lobster Caesar salad 32

Poached lobster, baby gem lettuce, brioche croutons, Japanese dressing, avruga caviar, lobster oil

## STARTERS

### Burrata 16

Cherry tomatoes, orange and soy gel, basil, grissini

### Prawns 16

Bulgur wheat and cauliflower risotto, white chocolate velouté, samphire

### Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli

### Beef carpaccio 15.5

Bearnaise mayonnaise, puffed wild rise, tarragon crisp

## MAINS

### Stone bass 29

Asparagus, petit pois, warm tartare sauce, tarragon

### Lobster spaghetti 38

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

### Truffle pappardelle 22

Truffle butter, summer truffle, aged Parmesan

### Confit cabbage (ve) 16.5

Dukkah, puffed wild rice, coconut sauce

### Wagyu burger 23

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries

### Wagyu sando 26.5

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, summer truffle, French fries

+ **Oscietra Caviar as a perfect accompaniment** 22.5

## STEAKS

Grass fed 28 day aged British beef, served with French fries, peppercorn sauce, watercress

### Fillet 200g 39

### Sirloin 200g 29

## SIDES

### Fries 5.5

### Truffle and parmesan fries 7

### Sweet potato fries 7

Feta & pomegranate

### Avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

### Tender stem broccoli 6.5

Red chilli, tahini, sesame seeds

### Aubergine (ve) 6.5

Cherry tomato, garlic, basil

### Buttered green beans 6.5

Shallots, toasted hazelnuts

### Wilted spinach 6

### Pomme puree 6