

## NIBBLES

### **Bread basket** 5.5

French baguette, sourdough, Isigny Sainte-Mère butter

### **Marinated mixed olives (ve)** 6

## STARTERS

### **Burrata** 16

Cherry tomatoes, orange and soy gel, basil, grissini

### **Iberico croquettes** 8.5

Hazelnut romesco sauce

### **Brie de Meaux bruschetta** 9.5

Egg yolk caramel, candied walnuts, granny smith apple

### **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 rice, tarragon crisp

### **Serrano ham and melon** 11.5

Marinated cantaloupe melon, Serrano ham, mint

## BRUNCHY

### **Croque monsieur** 14.50

Brioche, French ham, gruyere, bechamel sauce, mixed leaves

#### **+ fried egg** 2.5

### **Tartine** 14.5

Sourdough toast, confit tomato, Emze paste, feta, pickled onion, fried egg

### **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

## SALADS

### **Superfood salad (ve)** 13.5

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

#### **+ 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 pasta, cherry tomato, soft boiled hen's egg, fine French beans, tonnato sauce

### **Warm goats cheese salad** 18

Mixed leaves, apple caviar, candied walnuts, croutons

### **Lobster Caesar salad** 32

Poached lobster, baby gem lettuce, rosemary croutons, Japanese dressing, Avruga caviar, lobster oil

## MAINS

### **Stone bass** 29

Asparagus, petit pois, warm tartare sauce, tarragon

### **Swordfish** 26

Artichoke pesto, sundried tomato, lemon oil, crispy capers, basil

### **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

### **Chicken Supreme** 24

Tender stem broccoli, red chilli, sesame seeds, tahini dressing,

### **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

## 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

### **Attilus Oscietra caviar (10g)** 22.5

Add to any dish