



Starters

Fromage de chèvre 15.00 v

Crottin de Chavignol pastry parcel, pepper piperade, honey and basil dressing

Tortellini aux potiron 16.00 v

Roasted pumpkin and goats' cheese tortellini, Parmentier espuma, croutons

L'œuf parfait 16.00 v

63°C Clarence Court egg, creamy wild mushrooms, black truffle, mouillettes

Terrine de lapin 18.00

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Saumon fumé 22.00

London oak-smoked salmon, lemon crème fraîche, blinis, caperberry

Tarte au crabe 21.00

Handpicked Devon crab and leek tart, guacamole, cocktail dressing, Granny Smith apple

Poulpe 26.00

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Tartare de boeuf 22.00 H

Beef tartare, bone marrow, confit egg yolk, Espelette dressing, black truffle

Escargots de Bourgogne

Burgundian Petits gris snails, garlic and parsley butter

6 – 18.00 12 – 32.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette
Cumbrae No 2 - each 6.00

Crustacés

Served cold with mayonnaise and lemon
Bouquet prawns - each 6.00

.....Caviar.....

Served with homemade blinis and crème fraîche

Baerii Caviar 30g 80.00 50g 140.00

Sturia classic is a caviar of soft texture. Its iodised powerful taste offers an impressive length on the palate.
Farmed in France

Oscietra Caviar 30g 90.00 50g 160.00

A delicate egg with a long-dried fruit flavour on the palate. The colour ranges from golden to brownish.
Farmed in France



Main Courses

Chou-fleur 19.00 v/vg

Meunière roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée

Tarte au Comté 22.00 v

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Haut-bar 40.00

Seared stone bass, Devon crab and prawn risotto, American sauce, Avruga Caviar

Sole de Douvres 62.00

Pan-fried Dover sole on the bone, Grenobloise sauce

Chevreuil 38.00

Haunch of wild roe deer, parsnip purée, braised red cabbage, fondant potato, Devil sauce

Coq au vin 36.00

Red wine braised corn-fed chicken, pomme purée, mushrooms, glazed baby onions, bacon, sandy carrots

Souris d'agneau 39.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Côte de veau 55.00

400g Rosé veal cutlet Vallée d'Auge, creamy mushrooms, apples, Calvados sauce

Faux-Filet 48.00 H

300g grilled grain fed Australian Black Angus Sirloin, béarnaise sauce, pommes frites

.....To Share.....

Carré d'agneau - per person 62.00 H

8-bone West Country rack of lamb, gratin dauphinoise, garlic and rosemary jus - for two

Cote de boeuf - per person 65.00

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – for two

Daurade - per person 45.00

1 kg Canned Corsica sea bream, new potatoes, green beans, caviar fish velouté – for two

.....Side orders.....

Mixed leaf salad 6.00
Extra fine green beans 8.50

Truffle pomme purée 7.50
Braised red cabbage 7.00

Pommes frites 7.00
Gratin dauphinoise 7.00

Should you have any allergies or intolerances, please speak to your waiter before ordering.

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.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.
A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill