



Starters

Burrata 17.00 v/vg

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil

Fromage de chèvre 15.00 v

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Melon 18.00

Charentais melon, coppa di Parma, crispy leaf salad

Terrine de lapin 18.00

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

Crabe 24.00

Devon white crab and perle couscous salad, guacamole, Espellette chili mayonnaise

Saumon fumé 21.00

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

Tartare de thon rouge 22.00

Yellowfin tuna tartare, mango and avocado, crispy lotus, chilli drops

Poulpe 26.00

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

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 – 18.00

12 – 32.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Crustacés

Served cold with mayonnaise and lemon

Bouquet prawns - each 6.00

.....Caviar.....

Served with homemade blinis and crème fraîche

Baerii Caviar 30g 90.00 - 50g 160.00

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

Oscietra Caviar 30g 100.00 - 50g 180.00

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



Main Courses

Aubergine 20.00 v/vg

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

Tarte au Comté 22.00 V

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

Thon rouge 37.00

Grilled yellowfin tuna, aubergine caponata, mango and chili salasa, pesto

Sole de Douvres 62.00

Pan-fried Dover sole on the bone, Grenobloise sauce

Côte de veau 55.00

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

Souris d'agneau 39.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Coq au vin 36.00

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

Faux-Filet 46.00

300g grilled grain fed Angus Sirloin, peppercorn sauce, pommes frites

Cochon 38.00

Dingley Dell dry-aged pork tomahawk, charcutière sauce

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

Carre d'agneau - per person 62.00

Welsh rack of lamb, gratin dauphinois, 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

Fruits de mer - per person 60.00

Seafood platter: 6 Cumbrae rock oysters, 8 Bouquet prawns, 2 langoustines, 1 cock crab - for two

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

Mixed leaf salad 6.00
Extra fine green beans 8.50

Creamy spinach purée 7.50
New potatoes 7.50

Pommes frites 7.00
Gratin dauphinois 8.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. V- Vegetarian, VG- Vegan, H- Halal.

Adults need around 2000 kcal a day. Calorie information available on request. A discretionary 15.00% service charge will be added to your bill.

All prices include VAT. Bread and butter charge of 2.00 per person will be added to your bill