

A La Carte Menu

Charcuterie & Cheeses

Charcuterie selection

Serrano ham, Chorizo, Saucisson,
Cecina, Morcon

each £5.95

all £19.95

Cheeses from "Fromagerie Beillevaire" Each £4.50 -

Selection of three / five - £12.00 / £19.00

Sainte-Maure, Centre, France - Unpasteurised - Goat
Saint Nectaire Paille De Seigle, Auvergne, France - unpasteurised - Cow
Brun De Noix, Pays de la Loire, France - Unpasteurised - Cow
Comte, aged 30-36 months, Franche-Comté, France - Cooked - Cow
Fourme D'Ambert, Auvergne, France - Pasteurised - Cow

Small Bites

Smoked Almonds £4.50

Nocellara Del Belice Olives £4.50

Mini Chorizo £6.95

Hummus & Pita bread £6.95

Starters

Crab Salad

Mango, avocado pure & coriander cress

£13.95

Colchester Rock Oysters

each ½ dozen

£3.50 £16.50

Grilled Prawns

Aïoli mayonnaise, garlic butter & salad leaves

each £3.50, ½ dozen £16.50

Seafood Platter

Mussels, Rock oysters, prawns, clams, crab
salad, lemon & shallot vinegar

£32.50/£55.50

1-2 ppl/ 2-3ppl

Cep Mushroom Velouté (V)

Herbs Chantilly & sourdough croutons

£9.95

Burrata (V)

Mushrooms, smoked onion puree & hazelnut

£13.95

Goose & Mustard Terrine

Spiced apple relish & brioche

£11.95

Main Courses

Charcoal Grills

Our main courses are prepared daily on the premises from freshly delivered ingredients

Stone Bass

Celeric chourcroute & shellfish bisque

£22.95

Slow Roasted Lamb Shoulder

Quince, turnip & lamb broth

£21.95

Seared Tuna

Asian broth, bok choy, shitake mushroom,
toasted peanut & coriander cress

£23.95

Cheese Burger

Tomato relish, mustard,
brioche bun & fries

£18.95

Fish Pie

Curried béchamel, leeks, mashed potatoes,
& sourdough croutons

£21.50

Roasted Butternut Squash (V)

Kale, freekeh & spiced pumpkin velouté

£16.95

Snowdonian Welsh Black X Beef:

All our Steaks are aged for 28-days

Rib Eye Steak

10 oz = 280g

£27.95

12 oz = 340g

£31.95

Sirloin Steak

12 oz = 340g

£28.95

16 oz = 450g

£35.95

Fillet Steak

8 oz = 225g

£28.95

10 oz = 280g

£34.95

Restaurant Team

Managing Director - Emiliano Isufi
Head Chef - Julien Baris
Head Sommelier - Jules Bensacq

Sides

£4.50 each

Triple Cooked Chips
Mixed Leaf Salad with balsamic dressing
Buttered New Potatoes
Skinny Fries
Braised Red Cabbage

Home-Made Sauces

£2.50 each

Béarnaise
Peppercorn

For groups, private room bookings and special occasions, please ask for a tailor-made quote.

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergens information available upon request.

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your initial bill.

Please note for parties of 8 or more a service charge of 15% will be added to your bill.