



PLATEAU

STARTERS

- Courgette and basil velouté, courgette tempura (VG) — 8
Grass fed Aberdeen angus beef tartare, truffle, sourdough croutons — 13
Native lobster, Tokyo turnip, cucumber, lemon verbena and lobster gazpacho — 18
Salt and pepper calamari, Chilli, spring onion, lime mayonnaise — 9
Chicken & Leek terrine, cornichons, sour dough toast — 8.50
Citrus cured salmon, baked heritage beetroots, radish, fennel pollen crème fraîche (GF)— 10
Pan seared duck liver “pot au feu” baby root vegetables — 14.50
Kale & quinoa salad, avocado, pomegranate, almonds (VG) — 9 /17

MAINS

- Cornish lamb loin, fricassee of vegetables, mint and camomile gel — 28
Beef fillet Rossini, sautéed foie gras, sauce périgourdine — 36
Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge— 21.50
Roast wild seabass, crispy king prawn, potato terrine, lovage veloute — 26
Ratatouille stuffed courgette flower, fine herb gnocchi,
smoked almond pesto (VG, GF) — 18.50

HOMELY CLASSICS

- Fish and Chips, minted peas, tartar sauce — 16.50
Hamburger, Gruyère cheese, bacon, crispy shallots, burger relish,
Aïoli — 14.50

SIDES

- Charred tender stem broccoli & garlic butter — 5
Minted Ratte potatoes — 5.50
Crispy mixed salad, French dressing — 4
Pommes frites — 4

NIBBLES

- Selection of artisan bread with salted butter — 3.5
Nocellara olives— 4
Salted, roasted almonds — 4
Padron peppers, smoked paprika salt— 5
Charcuterie platter, celeriac and apple remoulade, fresh bread — 9

SET MENU

2 courses £20 / 3 courses £25

STARTERS

- Courgette and basil velouté (VG,GF)
Salt and pepper calamari, chilli, spring onion, lime mayonnaise
Chicken & Leek terrine, cornichons, sour dough toast

MAINS

- Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge
Flat iron steak, green peppercorn sauce
Ratatouille stuffed courgette flower, fine herb gnocchi,
smoked almond pesto (VG,GF)

DESSERTS

- Classic crème brûlée
Ice-cream and sorbets
Selection of 2 French artisan cheeses, fruit chutney, crackers

LUNCH: 12.00 – 14.30

DINNER: 17.30 – 19.00

DESSERTS

- Classic crème brûlée —7.50
Buttermilk and strawberry panacotta, pink pepper meringue (V,GF) — 7
Ice-cream and sorbets —7
Opalys white chocolate and salted caramel mille feuille —7
Selection of 3 cheeses, fruit chutney & crackers— 10

SATURDAY BRUNCH

12.00 – 15.30

2/3 COURSES 20/25

*Add 20pp for free-flowing bubbles (90 minutes)
Parties of 7 and above 25pp (90 Minutes)*

V vegetarian – VG vegan – GF gluten free – R on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.