



Starters

Tortellini à la truffe noire 11.50

Black truffle and ricotta tortellini, parmentier espuma, croutons

Saumon fumé 14.50

London oak-smoked salmon, condiments, Melba toast

Crabe 14.50

Hand-picked South Devon Cock crab salad, avocado guacamole, Melba toast

Coquille Saint-Jacques 15.00

Orkney Island scallop, brandade purée, crispy pancetta, sweet pea velouté

Tartare de betterave 10.50

Beetroot tartare, celeriac and green apple, freeze-dried raspberries, pumpkin seeds, mango yolk, black truffle VG

Ravioli de lapin 12.00

Rabbit ravioli, Jerusalem artichoke velouté and crisp, garlic red wine sauce

Ballotine de canard 14.00

Duck liver ballotine, fig chutney, homemade brioche

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 13.00 12 - 24.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 5.50

Jersey Royal No 2 each 5.25

Crustacés

Served cold with mayonnaise and lemon

Scottish langoustines each 6.50

Bouquet prawns each 4.50

.....Caviar.....

Served with homemade blinis and traditional condiments

Baerii Caviar 30g 100.00 50g 170.00

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

Oscietra Caviar 30g 135.00 50g 210.00

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

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% 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



Main Courses

Turbot 34.00

Thyme pan-roasted turbot on the bone, Ratte potatoes, chives beurre blanc

Sole Meunière 43.00

400gr Dover sole cooked on the bone "Meunière", brown butter, lemon segments, chopped parsley

Cabillaud 27.00

Roasted Shetland cod, wilted spinach, broad beans, samphire, smoked tomatoes, pea velouté, capers and croutons

Souris d'agneau 27.00

Rosemary and garlic slow-cooked lamb shank, chive pomme purée

Suprême de Poulet 29.00

12 hours slow cooked free range chicken supreme, white asparagus, artichoke and black truffle, Arbois wine sauce

Filet de bœuf 39.00

160g fillet of Beef Rossini, 28 day dry-aged, black truffle, seared duck liver, wild mushroom duxelle, Périgourdine sauce

Côte de veau 43.00

450g Rose veal cutlet Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée

Risotto 22.00

*Wild mushroom and Périgord black truffle risotto, chervil, smoked celeriac espuma, parmesan crisp **V or VG***

.....To share.....

Côte de bœuf - per person 42.00

800g North Somerset Charolais rib-eye on the bone, 42 day dry-aged, pommes frites - for two

Châteaubriand - per person 42.00

550g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two

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

Wilted leaf spinach 6.00
Extra fine green beans 6.00

Braised red cabbage, sultanas &
cranberries 5.50
Minted new potatoes 5.00

Pommes frites 5.00
Gratin dauphinois 5.50

V: Vegetarian dish
VG: Vegan dish

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% 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