

## TO START

**Jersey Rock Oyster** (Half dozen) (191 Kcal)  
*Pickled plum, Shiso, Mignonette dressing*  
28.00

**Champignon (v)** (880 Kcal)  
*King Oyster mushroom, Maitake, mushroom ketchup, smoked almond*  
18.00

**Betterave (v)** (850 Kcal)  
*Heritage beetroot tart, parmesan, smoked almonds, preserved lemon*  
(vegan on request)  
18.00

**Maquereau** (644 Kcal)  
*Cured Cornish mackerel, rhubarb, tartare, blood orange granita*  
17.00

**Ballotine de Saumon** (520 Kcal)  
*Cured salmon, nori, sea fennel, green grape, almond*  
19.00

**Tartare** (640 Kcal)  
*Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile*  
19.00

## MAINS

**Riz (v)** (536 Kcal)  
*Aged arborio rice, roasted Cep, Maitake, shaved mushroom*  
(vegan on request)  
22.00

**Pithivier (v)** (780 Kcal)  
*Squash, celeriac, Portobello mushroom, squash velouté*  
21.00

**Merlu** (775 Kcal)  
*Seared hake, haricot beans, kale, prawn, shellfish bisque*  
30.00

**Cabillaud** (651 Kcal)  
*Roasted cod, squash fondant, charred octopus, beluga lentils, squash consomme*  
34.00

**Porc** (620 Kcal)  
*Saddleback pork cutlet, black pudding, Roscoff onion, apple, Charcutière sauce*  
36.00

**Filet** (1519 Kcal)  
*36-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce*  
48.00

**Canard** (1664 Kcal)  
*Roast Sladesdown duck breast, beetroot, maitake mushrooms, pithivier, duck jus*  
44.00

## TO SHARE

**Côte de Boeuf for two** (2159 Kcal)  
*50-day aged 800g bone in rib eye*  
55.00 per person

**Chateaubriand for two** (1894 Kcal)  
*36-day aged Chateaubriand*  
58.00 per person

*Both served with triple cooked chips, beef fat carrot, gem salad, peppercorn sauce*

## SIDES 5.50

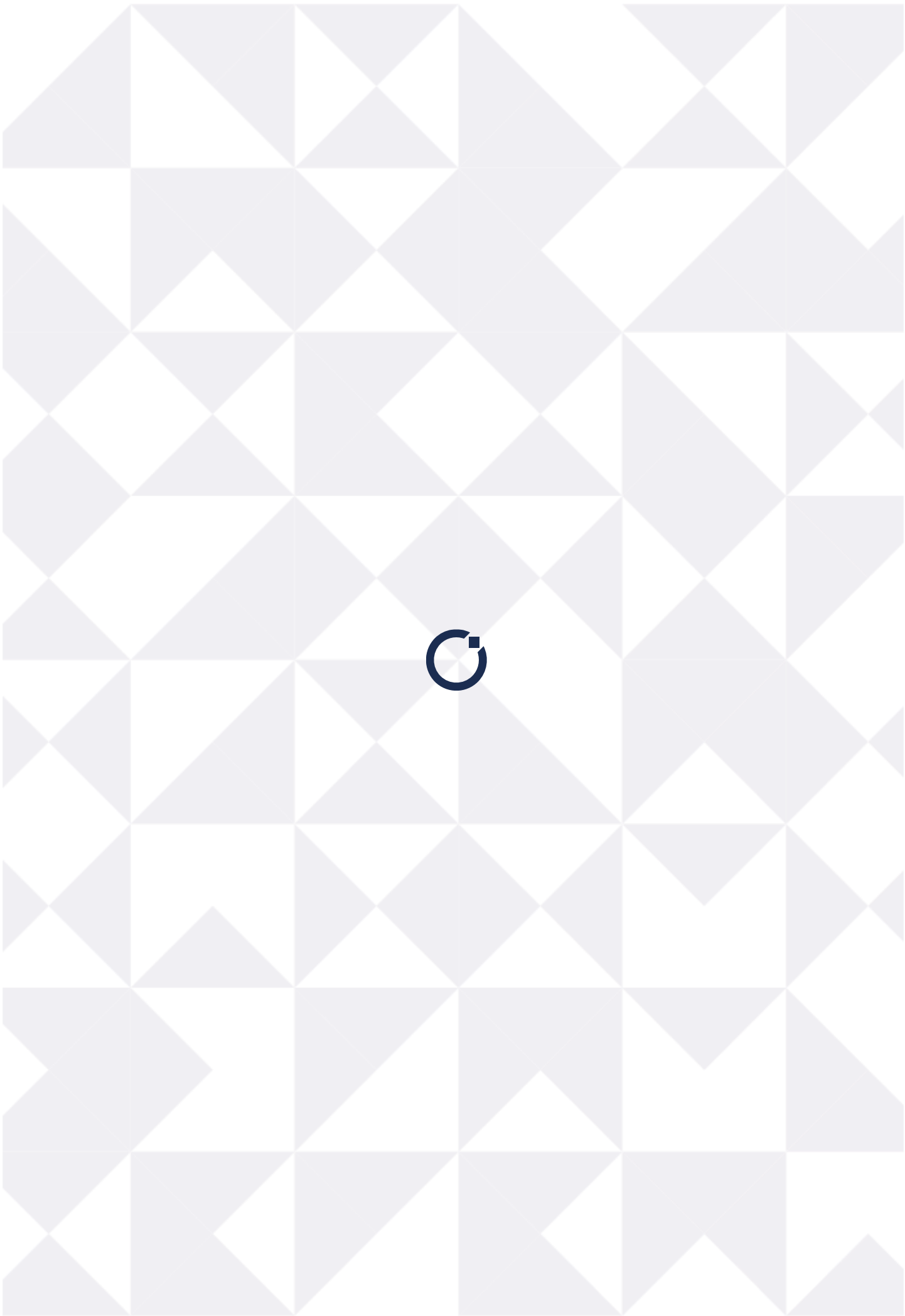
Triple cooked chips  
(vg) (459 Kcal)

Potato purée  
(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli  
(vg) (176 Kcal)

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. 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 12.5% service charge will be added to your bill. All prices include VAT.



GRELLE