

## APPETISER

**Bread and Butter** (694 Kcal)  
*Warmed sourdough bread,  
salted French butter*  
£4.50

**Nuts** (609 Kcal)  
*Wood's mixed, salted  
nuts*  
£6.50

## TO START

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

**Tomate (v)** (708 Kcal)  
*Heirloom tomato, ricotta, pickled ginger, sourdough, roasted tomato water*  
18.00

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

**Ballotine de Saumon** (547 Kcal)  
*Cured salmon, nori, radish, green grape and almond gazpacho*  
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

**Merlu** (936 Kcal)  
*Seared hake, barley, kale, prawns, shellfish bisque*  
32.00

**Cabillaud** (621 Kcal)  
*Roasted cod, mussels, pear, ratte potatoes, leek beurre blanc*  
34.00

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

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

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

Triple cooked chips  
(vg) (459 Kcal)  
£6.50

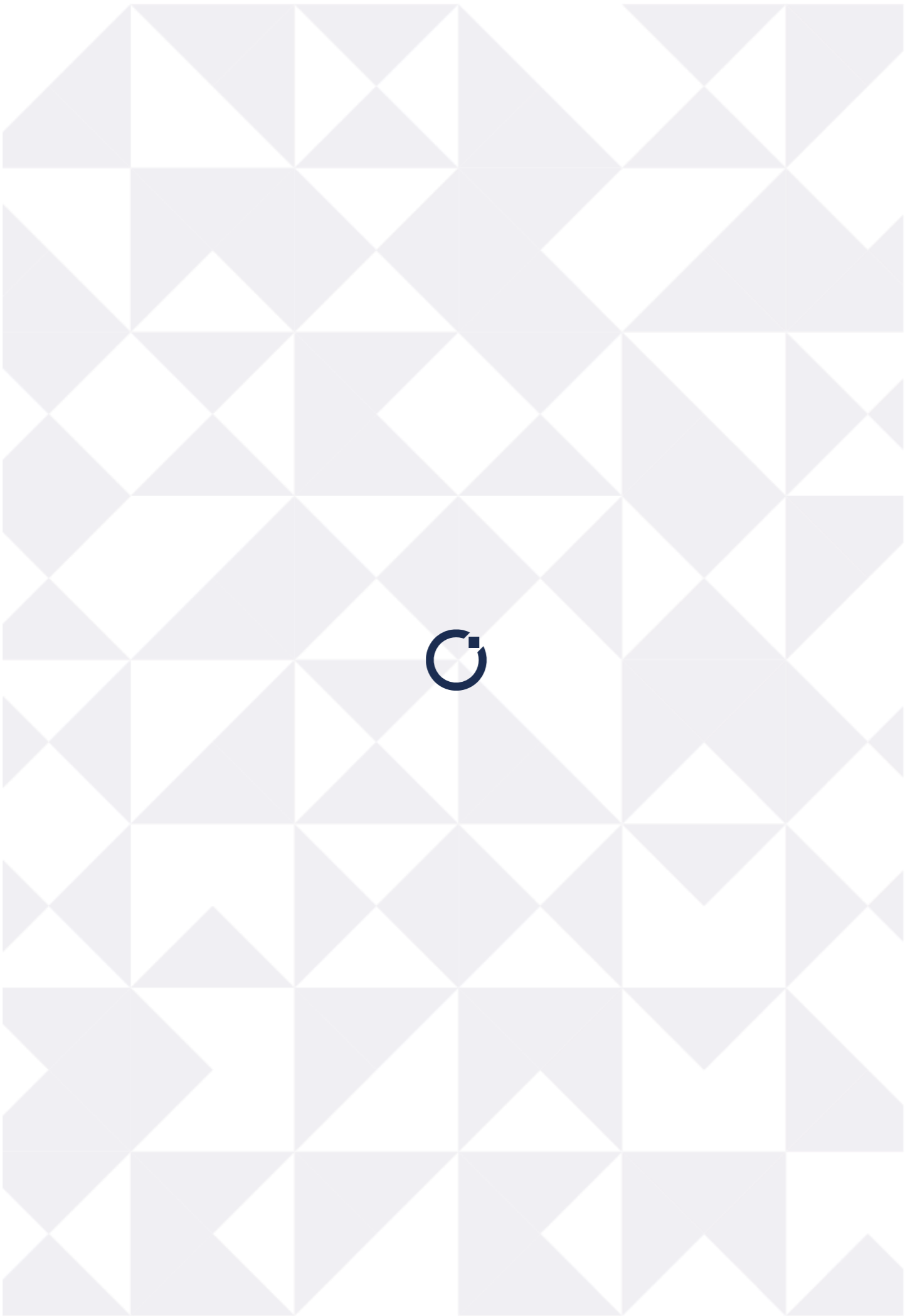
Side salad  
(vg) (176 Kcal)  
£5.50

Potato purée  
(v) (531 Kcal)  
£5.50

Tenderstem broccoli, garlic, chilli  
(vg) (176 Kcal)  
£5.50

(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