

APPETISER

Bread and Butter (694 Kcal)
Warmed sourdough bread,
salted French butter
£5.00

Olives (209 Kcal)
Mammoth grade
Chalkidiki olives
£7.50

Jersey Rock Oyster (Half dozen) (191 Kcal)
Mignonette dressing
£25.00

TO START

Artichoke velouté (vg) (132 Kcal)
Jerusalem pickled artichokes, crisps, chives
10.00

Betterave (v) (850 Kcal)
Heritage beets tartare, Parmesan, smoked almonds, preserved lemon
18.00

Champignon (v) (880 Kcal)
King Oyster mushroom, Portobello, leeks, mushroom emulsion
17.00

Ballotine de Saumon (547 Kcal)
Cured salmon, nori, radish, green grape and almond gazpacho
18.00

Crabe (227 Kcal)
Dressed Cornish crab, shredded gem hearts, apple gel, dill emulsion
19.00

Terrine (620 Kcal)
Ham hock terrine, piccalilli, pineapple, sourdough
18.00

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

SUNDAY SPECIAL

Join us every Sunday from 12:30 PM to 4:00 PM for an exquisite
3-course Sunday Roast for just £39.00

(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.

MAINS

Riz (v) (950 Kcal)
Aged arborio rice, roasted Cep, Maitake, shaved mushroom
(vegan on request)
22.00

Ratatouille Niçoise (v) (153 Kcal)
Spiced tomato fondue, basil, sourdough
21.00

Daurade (919 Kcal)
Seared seabream, fennel, apple, lemon beurre blanc
32.00

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

Filet (1908 Kcal)
36-day dry aged fillet, miso glazed carrot, watercress, potato purée with peppercorn sauce
48.00

Porc (1871 Kcal)
Saddleback pork cutlet, black pudding, Roscoff onion, apple, Charcutière sauce
36.00

Canard (1664 Kcal)
Roast Gressingham duck breast, beetroot, maitake mushrooms, duck jus, plum
44.00

TO SHARE

Côte de Boeuf for two (2616 Kcal)
50-day aged 800g bone in rib eye
55.00 per person

Chateaubriand for two (1909 Kcal)
36-day aged Chateaubriand
58.00 per person

Both served with French fries, beef fat carrot, watercress,
peppercorn sauce

SIDES

French fries
(vg) (684 Kcal)

£5.50

Mesclun salad, Dijon
vinaigrette
(vg) (176 Kcal)

£5.50

Potato purée
(v) (572 Kcal)

£6.50

Tenderstem broccoli,
garlic, chilli (vg) (168 Kcal)

£6.50

Tomato salad, red onion
(vg) (208 Kcal)

£5.50

