

APPETISER

Warm sourdough (664 Kcal)
Salted French butter
£5.50

Olives (209 Kcal)
Mammoth grade
Chalkidiki olives
£7.50

Jersey Rock Oyster (Half dozen) (127 Kcal)
Mignonette dressing
£25.00

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

TO START

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

Betterave (v) (897 Kcal)
Heritage beets tartare, Parmesan, smoked almonds, preserved lemon
16.00

Champignon (v) (1156 Kcal)
King Oyster mushroom, Portobello, leeks, mushroom emulsion
17.00

Thon (673 Kcal)
Tuna tartare, new seasons radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu
19.00

Crabe (234 Kcal)
Dressed Cornish crab, shredded gem hearts, apple gel, dill emulsion
19.00

Terrine (463 Kcal)
Ham hock terrine, piccalilli, pineapple, sourdough
16.00

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 a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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) (1149 Kcal)
Aged arborio rice, roasted Cep, Maitake, shaved mushroom
(vegan on request)
22.00

Ratatouille Niçoise (v) (152 Kcal)
Spiced tomato fondue, basil, sourdough
(vegan on request)
21.00

Saumon(640 Kcal)
Pan-seared salmon, butternut squash purée, rainbow chard, Romanesco, cauliflower, Noilly Prat velouté
32.00

Homard (763 Kcal) / (1468 Kcal)
Roast lobster thermidor, sea fennel salad, chervil, bisque
Half 48.00 / Full 98.00

Filet (1939 Kcal)
36-day dry aged 200g fillet, miso glazed carrot, watercress, potato purée, peppercorn sauce
48.00

Entrecôte (1464 Kcal)
36-day dry aged 300g Sirloin steak, watercress, French fries, peppercorn sauce
(halal on request)
44.00

Porc (1318 Kcal)
Saddleback pork cutlet, black pudding, Roscoff onion, apple, Charcutière sauce
36.00

Faisan (1390 Kcal)
New season roast pheasant, morrello cherry purée, wild mushroom, black cabbage, sauce grand veneur
44.00

TO SHARE

Côte de Boeuf for two (2999 Kcal)
50-day aged 800g bone in rib eye
55.00 per person

Chateaubriand for two (2268 Kcal)
36-day aged 600g 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) (124 Kcal)

£5.50

Potato purée
(v) (571 Kcal)

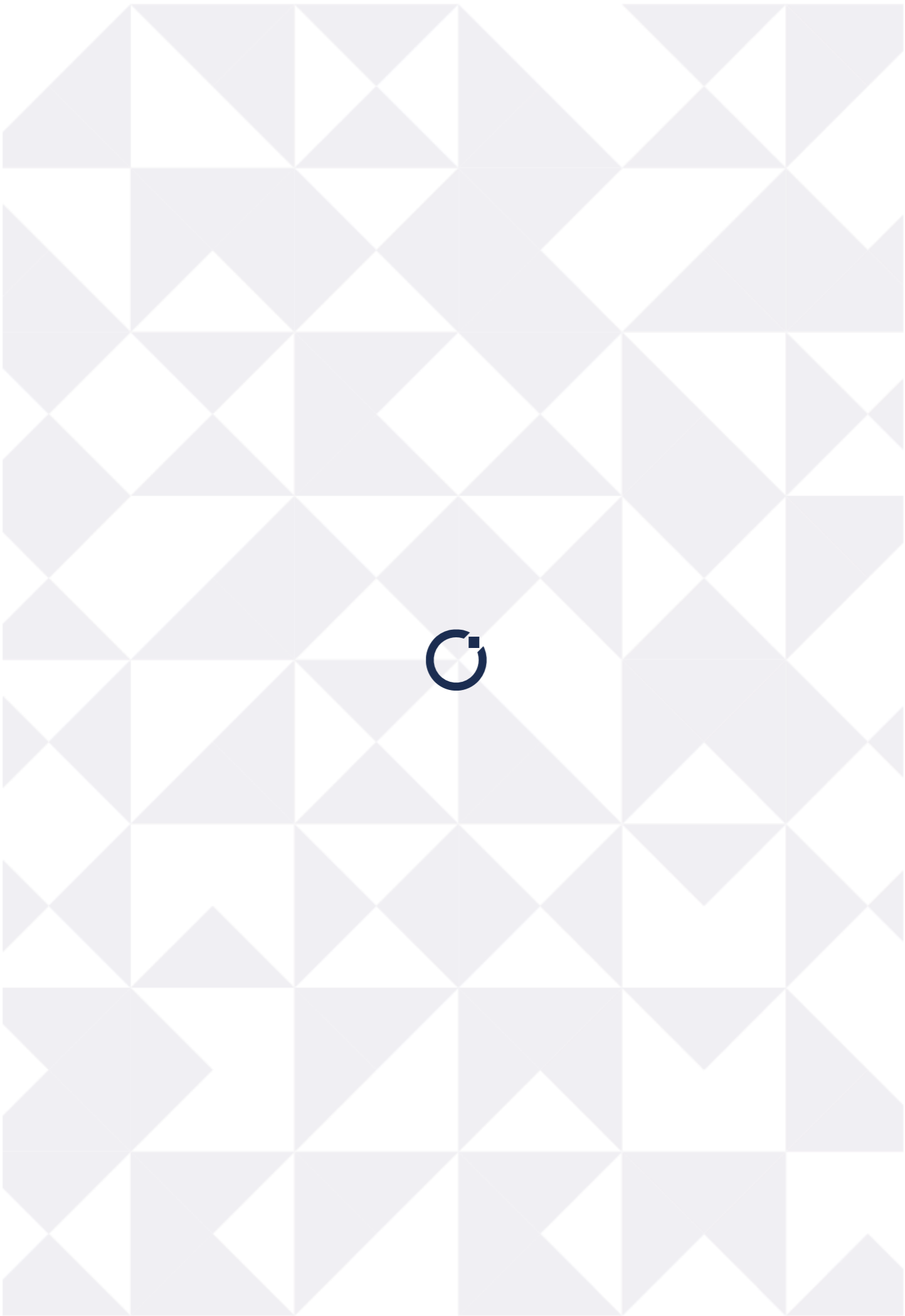
£6.50

Tenderstem broccoli,
garlic, chilli (vg) (178 Kcal)

£6.50

Tomate salad, red onion
(vg) (207 Kcal)

£5.50



GRELLE