

## APPETISER

**Warm sourdough** (644 Kcal)  
Salted butter  
£5.50

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

**Olives** (245 Kcal)  
Whole Green  
Nocellara olives  
£7.50

**Cheese Gougères** (Kcal 871)  
24 months Comte warm cheese  
Gougères  
£9.00

**Sturia Caviar Baerii** (132 Kcal)  
Blinis, Crème fraîche  
£28.00 4pcs

**Arancini** (Kcal 1052)  
Wild mushroom arancini,  
truffle aioli  
£9.00

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

**Invisible Soup**  
A donation to Friends of Elderly's Winter Appeal  
3.00

**Soupe A L'oignon Normandie** (450 Kcal)  
French onion soup, gruyere  
14.00

**Betterave (vg)** (897 Kcal)  
Heritage beets tartare, smoked almonds, preserved lemon  
16.00

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

**Thon** (191 Kcal)  
Tuna tartare, radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu  
19.00

**Poulet (H)** (904 Kcal)  
Warm chicken croquettes, Romesco sauce, candied Macadamia nuts  
14.00

**Terrine** (883 Kcal)  
Ham hock terrine, piccalilli, pineapple, sourdough  
16.00

**Tartare** (601 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 a  
3-course Sunday Roast for just £39.00

(V) VEGETARIAN | (VG) VEGAN | (H) HALAL

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

**Flétan** (899 Kcal)  
Roast Gigha Halibut, cannellini beans, mussels, sea vegetables, ratte potatoes, Vin jaune sauce  
42.00

**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** (2426 Kcal)  
Pork belly, roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce  
36.00

## 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

Frites aux Truffes  
With Parmesan  
(Kcal 945)  
£7.50

Potato purée (v)  
(571 Kcal)  
£6.50

Tenderstem broccoli, garlic,  
chilli (vg)  
(178 Kcal)  
£6.50

Mesclun salad, Dijon  
vinaigrette (vg)  
(124 Kcal)  
£5.50

