

Mixed olives 4

Bread & butter 5.5

Ham croquettes, tartare sauce 8

Baked St marcellin, truffle honey 9

BBQ prawns, curry, hazelnut and dukkah, coriander oil 9

Seabream tartare, cured egg yolk & sesame seeds, soy dressing 12

Pork rillettes, pickles, mustard mayo 9

Cheese beignets, onion confit 9

Onion bhaji, harissa mayo 8

CHARCUTERIE

Corsican coppa 9.5

Rosette de Lyon 9.5

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9.5

CHEESES & HONEY PAIRING LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Alpes, served with fresh honeycomb) 7 Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Petit brillat savarin (Cows' milk, slightly salted and creamy, served with fresh honeycomb) 7
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with sarrasin honey) 7

Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

Beaufort (Cows' milk, pale gold colour, smooth in texture, served with rhododendron honey) 8.5 Rhododendron honey has a golden colour with a light and floral taste.

All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.



FISH

Moules marinière 16

Roasted pollock, chicory gratin, hazelnuts, grape sauce, parsley garlic butter 24

Grilled Scottish salmon, BBQ beetroots, dill beurre blanc 25

MEAT

Grilled middle white pork belly, heritage carrots, saffron, bacon jam, star anise jus 24
Roasted chicken supreme, celeriac purée, celeriac fondant, chanterelle, truffle jus 23
Braised beef cheek, butternut squash, sage, red wine jus 27

VEGETARIAN

Wild mushroom tagliatelle, thyme, parmesan 19
BBQ carrots, smoked yogurt, carrots and saffron purée, dukkah 14
Roasted cauliflower, tandoori spice, labneh, pickled red onions 14

SIDES

Frites & béarnaise 6

Green beans salad, mimolette cheese, shallots, walnut dressing 11

Bitter leaf salad, orange, radish, fourme d'ambert 9.5



VEGETARIAN MENU

SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St marcellin, truffle honey 9

Cheese beignets, onion confit 9

Onion bhaji, harissa mayo 8

CHEESES & HONEY PAIRING LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Alpes, served with fresh honeycomb) 7 Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Petit brillat savarin (Cows' milk, slightly salted and creamy, served with fresh honeycomb) 7 Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with sarrasin honey) 7 Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

Beaufort (Cows' milk, pale gold colour, smooth in texture, served with rhododendron honey) 8.5 Rhododendron honey has a golden colour with a light and floral taste.

MAIN COURSES

Wild mushroom tagliatelle, thyme, parmesan 19
BBQ carrots, smoked yogurt, carrots and saffron purée, dukkah 14
Roasted cauliflower, tandoori spice, labneh, pickled red onions 14

SIDES

Frites & béarnaise 6

Bitter leaf salad, orange, radish, fourme d'ambert 9.5

Green beans salad, mimolette cheese, shallots, walnut dressing 11