



## *Les Hors d'œuvres*

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| Pumpkin velouté, sage, pine nuts & parmesan (v)                | 6.50      |
| Piggy treats, sauce gribiche                                   | 7.25      |
| Octopus Carpaccio, fennel, anchovy, black olive tapenade       | 8.95      |
| Escargot de Bourgogne, garlic & parsley butter                 | 6/12 8/13 |
| Hand carved eight month matured Serrano ham & pickles          | 14.00     |
| Seared scallops, Alsace bacon, black pudding                   | 11.95     |
| Escalope of duck foie gras, semi dried Muscat grapes & brioche | 12.95     |
| Native lobster, fig, endive & walnut salad                     | 13.95     |
| Heirloom beetroot, goat's curd éclair & almonds (v)            | 7.95      |
| 6 West Mearsea oysters, shallot vinegar & lemon                | 13.50     |

## *Les Plats Principaux*

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| Old Spot pork cheek, ceps & apple purée                            | 18.95 |
| Girolle mushroom risotto, Camembert, mascarpone & soft herbs (v)   | 16.00 |
| Halibut, chiperon squid, samphire, lemon butter                    | 23.00 |
| Wild rabbit, Morteau sausage, Dijon mustard                        | 20.00 |
| Milk-fed calf's liver, Savoy cabbage, ham hock & braised shallot   | 19.00 |
| Whole grilled lemon sole, tartar sauce                             | 21.00 |
| Barbary duck confit, braised endive, grilled peach                 | 19.00 |
| Braised lamb middle neck, celeriac, peas, artichokes & broad beans | 19.00 |
| 28 day aged côte de boeuf, peppercorn sauce                        | 23.00 |

## *Side dishes*

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| Pomme frites, pomme purée, buttered new potato,<br>Dauphinoise, green beans, sautéed spinach, mixed salad | 3.50 |
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## *Le Vacherin Sharing Dishes*

12 West Mersea oysters

£27.00

Shallot vinegar

Roast Milk Fed Leg of Lamb from Rioja

£48.00

pomme Boulangère, aubergine purée, Romano peppers

Line caught Sea Bass

£50.00

Samphire, Ratte potatoes, tender stem Broccoli, lemon & basil butter

28 Day Aged Châteaubriand

£51.00

roast bone marrow, French beans, pomme frites, Heirloom beetroot

All prices are inclusive of 20% VAT

A 12.5% discretionary service charge will be added

If you have any allergy, please notify your waiter prior placing the order