



Starters

Fromage de chèvre 9.50

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Burrata 12.00 v/vg

Nutbourne Nursery British tomato salad, buffalo milk burrata, black olive oil, basil pesto

Asperge 14.00 v/vg

English green asparagus, poached Clarence Court egg, hollandaise sauce, Ossau-Iraty cheese

Tartare de thon 14.00

Yellow fin tuna tartare, avocado guacamole, red chilli, mango salsa

Saumon fumé 14.00

London oak-smoked salmon, crème fraîche, lemon, Melba toast

Foie de Canard 16.00

Duck liver ballotine, fig chutney, homemade brioche

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter
6 - 12.00 12 - 20.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette
Colchester Rock No 2 each 4.50

Crustacés

Served cold with mayonnaise and lemon
Scottish langoustines each 6.50
Bouquet prawns each 4.50
Whole Native lobster each 50.00

.....Caviar.....

Served with homemade blinis and traditional condiments

Baerii Caviar 30g 100.00 50g 170.00

Sturia Classic is a caviar of soft texture. Its iodized powerful taste offers an impressive length on palate. Farmed in France

Oscietra Caviar 30g 135.00 50g 210.00

A delicate egg with a long dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France

Beluga Caviar 50g 300.00

BELUGA is one of the most prestigious caviar selections in the world. Its very large grains are unique! They melt in the mouth, with an unrivalled length on the palate that is at once complex and refined. Farmed in Italy

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill



Main Courses

Saumon 28.00

Cherry-smoked Atlantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing

Thon rouge 28.00

Grilled Yellowfin tuna, ratatouille, basil pesto, mango and chili salsa, coriander, sumac salt

Cuisse de lapin 29.00

Braised rabbit leg with creamy morel sauce, Belle de Fontenay potatoes, heritage carrots, turnips, green asparagus

Faux-filet 41.00

300g USDA Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites

Souris d'agneau 28.00

Garlic and rosemary slow-cooked lamb shank, chive pomme purée

Filet de bœuf 38.00

250g Hereford beef fillet, 28 day dry-aged, béarnaise sauce, pommes frites

Côte de veau 45.00

450g Rose veal cutlet Vallée d'Auge, creamy wild mushrooms, apples, truffled pomme purée

Colombo de legumes 21.00 v/vg

French Caribbean vegetable Colombo, red chilli, coconut milk, coriander, pillaf basmati rice

.....To Share.....

Fruits de mer- per person 60.00

Seafood platter: 8 Colchester rock oysters, 10 prawns, 6 langoustines, 1 whole cock crab - for two

Gigot d'agneau de lait - per person 41.00

Pyrenees milk-fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Côte de bœuf - per person 44.00

800g North Somerset Charolais rib-eye on the bone, 42 days dry-aged, pommes frites - for two

Tomahawk - per person 50.00

1kg Wild Atlantic salt aged Tomahawk, 40 days dry-aged, pommes frites - for two

.....Side orders.....

Mixed salad 4.50
Extra fine green beans 6.00

Heritage tomato salad 5.00

Pommes frites 5.00
Gratin dauphinois 5.50

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