



Starters

Tortellini à la truffe noire 11.00

Black truffle and ricotta tortellini, parmentier espuma, croutons

Salade de bettrave héritage 12.00

Heritage beetroot salad, cured goats' cheese mousse, caramelised pecan nuts, endive

Chou-fleur 12.50

Crème Dubarry, cauliflower velouté, poached egg, shaved autumn black truffles

Coquille Saint-Jacques 15.00

Hand-dived large Orkney Island scallop, bouquet prawns, mussels, puff pastry, American sauce

Pieuvre 15.00

Slow cooked octopus tempura, Ratte potato, red onion and red chili salad, squid ink dressing

Crabe 16.00

Hand-picked South Devon cock crab salad, avocado guacamole, Melba toast

Saumon fumé 14.50

London oak smoked salmon, condiments, Melba toast

Tartare de chevreuil 13.50

Venison tartare, celeriac and green apple remoulade, Avruga caviar, black truffle

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 13.00 12 - 22.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 4.25

Jersey Royal No 2 each 4.00

Crustacés

Served cold with mayonnaise and lemon

Scottish langoustines each 5.00

Bouquet prawns each 3.25

Whole 500g lobster 45.00

Whole 1kg Cock crab 30.00

.....Caviar.....

Served with homemade blinis and traditional condiments

Baerii Caviar 30g 100.00 50g 170.00

Sturia Classic is a caviar of soft texture. It's idiozed 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



Main Courses

Sole de Douvres 39.00

450g Pan-fried Dover sole on the bone, Grenobloise sauce

Haut bar 31.00

Pan-fried stone bass, artichoke, girolle mushrooms, salsify, chestnut, new potatoes, red wine sauce

Cabillaud 27.00

Roasted Shetland cod, pomme purée, mussels, samphire, smoked sundried tomatoes, fish velouté, Avruga caviar

Carré d'agneau 35.00

Roasted Essex Brook Street Farm rack of lamb, gratin dauphinoise, petit pois à la française, thyme jus

Chevreuril 30.00

Haunch of wild roe deer, parsnip purée, wilted baby spinach, fondant potato, Devil sauce

Filet de boeuf 43.00

220g fillet of Beef "Rossini", 28 day dry-aged, black truffle, wild mushroom duxelle, Périgourdine sauce

Faux-filet 39.00

300g USDA Black Angus Sirloin steak, 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

Risotto 22.00

Wild mushroom and Autumn black truffle risotto, chervil, smoked celeriac espuma, parmesan crisp

.....To share.....

Gigot d'agneau de lait - per person 41.00

1kg Lozère milk fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Côte de bœuf - per person 43.00

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

Châteaubriand - per person 40.00

550g North Somerset Charolais châteaubriand, 28 day dry-aged, pommes frites - for two

Fruits de mer- per person 44.00

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

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

Wilted leaf spinach 6.00
Extra fine green beans 6.00

Crisp leaf salad 4.50
Charlotte new potatoes 4.25

Pommes frites 5.00
Gratin dauphinois 5.50

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
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