

STARTERS

Selection on bread.....	3.50
Cauliflower velouté, poached egg, croutons	9.00
Pumpkin tortellini, leek & potato espuma.....	9.50
Goat's cheese pastry parcel, rocket salad	9.00
London oaked smoked salmon, Melba toast.....	14.50
Six Burgundian snails, garlic butter	13.00
Lyonnais salad, poached egg, lardons, walnuts	9.50

FRUITS DE MER

Hand-picked carb salad, Melba toast	16.00
Bouquet prawns	each 3.25
Dublin Bay prawns	each 5.00
Colchester rock oysters	each 4.25
Selection of: 8 Colchester rock oysters, 1 cock crab 10 large prawns, 4 langoustines	86.00

Cd'A CLASSICS

Grilled fillet of sea bass, Ratte potato & red onion salad, garlic & basil emulsion	24.00
Mussels "Poulette", chives, white wine & cream, French fries	23.00
Pan-fried pollock, butter beans, chorizo, broccoli & coriander	24.00
300g USDA Black Angus Sirloin steak, 28 days dry-aged, Béarnaise.....	38.00
Confit duck leg, coco bean & wild mushroom casserole, Périgourdine sauce	22.00
800g North Somerset rib-eye on the bone, 42 days dry-aged, Béarnaise, French fries - for two....	84.00
200g English beef fillet steak, French fries, provençal tomato, green peppercorn sauce.....	26.00
Leek & Comté tart, walnut & balsamic dressing, mixed salad	19.00
Red wine braised beef cheeks, mashed potatoes, Bourguignone sauce.....	23.00

SIDES

Extra fine green beans	5.25
French fries	5.00
Heritage tomato salad	4.50
Mixed salad	4.50
Rocket & parmesan salad	5.00
Mixed olives	5.50

CHEESE & DESSERTS

Beillevaire selection of French farmhouse cheeses.....	14.50
Selection of six chestnut macaroons	7.50
Dark chocolate fondant, pistachio ice cream	8.50
Vanilla poached pineapple, passion fruit espuma, mango sorbet.....	8.50
Green apple parfait	9.50
Poached Williams pear "Belle Hélène, hot chocolate sauce.....	9.50
Vanilla crème brûlée, lemon madeleines	8.50