

- GRILL -

250g Yorkshire Longhorn beef sirloin 29

200g Yorkshire Belted Galloway beef fillet 31

350g Yorkshire Dexter ribeye 36

Sauces: truffle jus, béarnaise, peppercorn

with foie gras 7

- SPECIAL -

Butter crusted turkey, smoked mash, apple braised cavalo nero, carrots, chesnut and cranberry stuffing 2435

Roast Longhorn beef fillet, potato gratin, wild garlic and bone marrow butter 35

Polenta crusted arctic char, braised fennel, cherry tomatoes, chard leaves, saffron cream 16

Spinach gnocchi, celeria purée, romanesco, parmesan & herbs 16

- SIDE -

Smoked rooster mashed potato 4

Mache and crunchy baby gem salad 4

House cut rosemary fries 4

Spinach, confit garlic butter 5

Cavolo nero, carrots and peas 5

Cauliflower and raclette cheese gratin 5

PLAT DU JOUR

MONDAY

Chicken Basquaise 19

2014, Chiroubles, Gamay
Domaine de Pontheux, France 9

TUESDAY

Mussels, Breton cider, mascarpone,
house cut fries 17

2015, Sancerre, Sauvignon blanc,
Domaine Laporte, France 14

WEDNESDAY

Bavette steak, Maître d' butter,
house cut rosemary fries 20

2014, Wairau River, Pinot Noir,
Marlborough, New-Zealand 11

THURSDAY

Welsh lamb navarin,
smoked mash 19

2012, Izadi Rioja Reserva, Tempranillo,
Alavesa, Spain 11

FRIDAY

Saturday 12pm-4pm Hake fillet,
ratatouille,
green olives and crumbs 21

2015, Domaine Laroche, Chablis,

WEEK END BRUNCH
52

Free Flowing Champagne
& Bloody Mary Station

Saturday 12pm-4pm
Sunday 12.30pm-4.30pm

- MAIN COURSE -

Goat's cheese ravioli, grilled broccolini, roast beetroot,
rainbow chard, pecans 17

Rare breed beef burger, comté, onion jam, fries 16
with foie gras 7

Traditional beef tartare made at the table,
house cut fries, rosemary salt 21
with 5g Sturia caviar 10

Crispy skinned sea bream, samphire, salsify,
laverbread, chive beurre blanc 22

Confit duck leg, Morteau sausage, Alsace bacon,
beluga lentils, tarragon and hazelnut crumbs 21

Roasted pork belly, black pudding croquette,
pear and watercress salad 22

Polenta crusted brill, white beans, mussels, roast fennel,
tomato and saffron broth 22

Turbot meunière, baby potatoes, brown shrimp butter 35

- DESSERT -

Vanilla and passion fruit mousse,
walnut sponge, exotic caramel 8

Honey ice cream macaroon,
gingerbread and honey comb 8

Raspberry soufflé, white chocolate ice cream 8

Blackberry crumble 8

Dark chocolate fondant,
poached pear, hazelnut praline 8

Parisian pastries sharing plate 12

Harvey & Brockless English or Beillevaire French cheeses 11
with membrillo 12