

Sunday Lunch

2 Courses £25.00

3 Courses £28.00

Les Entrées

Saumon fumé, blinis, crème de raifort, câpres et citron
Lightly smoked salmon with blinis, horseradish cream and caper dressing

Soupe légère de pommes de terre au Beaufort et truffes
Light potato, leek and Beaufort vichyssoise foam and black winter truffles

Terrine de gibiers, rémoulade aux noisettes, confiture de canneberges
Game terrine with celeriac, hazelnut remoulade salad and cranberry jam

Salade de légumes rôtis, œuf mi-cuit
Roasted root vegetable salad with poached free range British egg and honey dressing

Terrine de foie gras au pain d'épices Supplement 4.00
Foie gras and "pain d'épices", mulled wine jelly & pickled pears

Parfait aux champignons, aigre-doux de légumes de saison et vinaigrette de betteraves
Mushroom parfait, port jelly, pickled spring vegetable salad with beetroot and truffle dressing

Demi douzaine d'huîtres
6 wild Colchester rock oyster

Demi douzaine d'escargots au beurre d'ail
Six snails baked in garlic butter

Les Poissons, Viandes et Volailles

Entrecôte rôtie, garniture à l'anglaise
Roasted rib eye with Yorkshire pudding, roasted vegetables and red wine sauce

Joue de porc glacée au miel londonien et vin rouge, purée truffée
London Honey and red wine glazed pork cheeks with truffle mash, buttered root vegetables and pig's ears crisp

Steak de gigot d'agneau
Minted leg of lamb steak, roasted vegetables

Coq au vin
Chicken braised in red wine with baby onions, mushrooms and bacon

Chevreuril aux brisures d'amandes et cacao, purée de panais, sauce Amaretto
Almond and cacao nib crusted venison, parsnip puree, glazed baby carrot and Amaretto sauce

Pavé de saumon, crème de langoustine
Wester Ross salmon fillet with langoustine sauce and herb crushed potatoes

Cabillaud au curry et choux fleurs, beurre noisette aux raisins secs, câpres et pommes
Curry roasted cod fillet with cauliflower and a golden raisin, capers and apple brown butter

Haut bar aux artichauts poivrade et petits légumes en barigoule safranée
Roasted stone bass with baby artichokes, fennel, courgette, tomato and saffron stew

Risotto aux topinambours, scarmoza et graines de lin
Jerusalem artichoke, scarmoza and rocket risotto with toasted linseeds

Tarte aux oignons, épinards, Camembert et œuf poché,
Caramelised onion, spinach and camembert tart with poached egg and honey roasted parsnip

Salades et Légumes

4.00

Roquette au parmesan	Pommes purée	Epinards
Légumes et pommes de terre rôtis	Ratatouille	Haricots verts

Fromages et Desserts

Sélection de fromages Supplement 4.00
Selection of cheeses, homemade bread

Vacherin passion vanille
Frozen passion fruit and vanilla vacherin

Riz au lait créole
Warm raisin rice pudding with caramelised bananas and white rum ice cream

Charlotte rhubarbe chocolat et sorbet d'oranges sanguines
Rhubarb and white chocolate charlotte with blood orange sorbet

Poire pochée, moelleux au chocolat et glace «fudge cookie»
Vanilla poached pear, warm bitter soft chocolate cake and "fudge cookie" ice cream

Tarte fine aux pommes et glace à la cardamome rôtie
Apple tart thin with roasted cardamom ice cream

Crème brûlée, sablé au citron
Burnt vanilla cream, lemon shortbread

Glaces et sorbets
Home made ice creams and sorbets

Please bring any dietary requirements to our attention
A discretionary service charge of 12.5% will be added to your bill
VAT payable at prevailing rate

Set Menu
Two courses £25.00 Three courses £30.00

Escargots au beurre d'ail

6 snails baked in garlic butter

Terrine de gibiers, rémoulade aux noisettes, confiture de canneberges

Game terrine with celeriac, hazelnut remoulade salad and cranberry jam

Rillettes de saumon fumé

Lightly smoked salmon rillettes

Salade de légumes rôtis, œuf mi-cuit et vinaigrette au miel

Roasted root vegetable salad with poached free range British egg and honey dressing

Suprême de poulet, champignons sautés et topinambour

Chicken supreme with sautéed wild mushrooms and Jerusalem artichoke

Pavé de saumon à la crème de langoustine et pommes de terre écrasées

Wester Ross salmon fillet with langoustine sauce and herb crushed potatoes

Tarte aux oignons, épinards, Camembert rustique et œuf poché

Caramelised onion, spinach and camembert tart with poached egg and honey roasted parsnip

Joues de porc glacées au miel londonien, purée truffée et croustillant d'oreilles

London honey and red wine glazed pork cheeks with truffle mash, buttered root vegetables and pig's ears crisp

Vacherin passion vanille

Frozen passion fruit and vanilla vacherin

Charlotte rhubarbe chocolat blanc et sorbet d'oranges sanguines

Rhubarb and white chocolate charlotte with blood orange sorbet

Tarte fine aux pommes et glace à la cardamome rôtie

Apple tart thin with roasted cardamom ice cream

Sélection de fromages

Selection of cheeses, homemade bread

Supplement 4.00

Les Entrées

Rillettes de saumon fumé Lightly smoked salmon rillettes	8.75
Salade de légumes rôtis, œuf mi-cuit et vinaigrette au miel Roasted root vegetable salad with poached free range British egg and honey dressing	8.00
Potée de crabe du Devon Potted hand picked South Devon cock crab salad, brown parfait and toast	12.50
Tartare de bœuf Beef tartare	10.50
Terrine de foie gras au pain d'épices Foie gras and "pain d'épices", mulled wine jelly and pickled pears	13.50
Parfait aux champignons, aigre-doux de légumes de saison et vinaigrette de betteraves Mushroom parfait, port jelly, pickled spring vegetable salad with beetroot and truffle dressing	9.75
Saumon fumé, blinis, crème de raifort, câpres et citron Lightly smoked salmon with blinis, horseradish cream and caper dressing	11.50
Langoustines poêlées, soupe légère de pommes de terre au Beaufort et truffes Roasted langoustines on a light potato, leek and Beaufort vichyssoise foam with black winter truffles	14.50
Coquille St-Jacques en mouclade safranée, aioli de corail Seared scallops with mussel in saffron, broad beans and coral aioli	15.00
Escargot au beurre d'ail Snails in garlic butter	Six 8.00 Douze 15.50
Huitres de Colchester Colchester rock oysters	Six 12.00 Douze 23.50

Caviar (served with traditional garnish and condiments)

Royal Baccari 10gr Sturgeon hybrid between a Baeri and a Nacari sturgeon, this farmed sturgeon gives small grain with fine, slightly iodized taste.	28.00
Imperial Baeri 30gr Baeri caviar is similar to Sevraga medium-sized eggs are darkly coloured; they burst open when eaten, leaving a sweet taste of hazelnut.	84.00

A Partager, all items are served for two with mixed leaf salad and tomato Provençal

Bifteck d'Aloyau, béarnaise 1 kg T-bone, 28 days hung from Rose County and béarnaise sauce	pp. 30.00
Châteaubriand, bordelaise 550gr chateaubriand and bordelaise sauce	pp. 33.00
Carré d'agneau provençal Roasted rack of lamb with herb crust and rosemary jus	pp. 30.00
Entrecôte grillée, béarnaise 600gr grilled rib eye with bearnaise sauce	pp. 26.00
Turbot rôti au thym Thyme roasted turbot, beurre blanc	pp. 27.00

Les plats principaux

Coq au vin Chicken braised in red wine with baby onions, mushrooms and bacon	17.50
Joues de porc glacées au miel londonien, purée truffée et croustillant d'oreilles London honey and red wine glazed pork cheeks with truffle mash, buttered root vegetables and pig's ears crisp	18.00
Quasis d'agneau des marais salants rôti, purée de carottes yaourt à la coriandre Salt marsh lamb rump with carrot and cumin purée, coriander yoghurt and pomme fondante	24.50
Chevreuril aux brisures d'amandes et cacao, purée de panais, sauce Amaretto Almond and cacao nib crusted venison, parsnip puree, glazed baby carrot and Amaretto sauce	25.00
Pigeonneau d'Anjou rôti aux épices douces et miel, mendiant de cuisses en pithiviers Squab pigeon in sweet spices and honey, buttered pears, celeriac and foie gras purée with dried fruit, nuts and legs pithiviers	27.00
Filet de bœuf façon Rossini Fillet of beef with sautéed wild mushrooms, truffle and pan fried foie gras	34.00
Cabillaud au curry et choux fleurs, beurre noisette aux raisins secs, câpres et pommes Curry roasted cod fillet with cauliflower and a golden raisin, capers and apple brown butter	19.00
Pavé de saumon à la crème de langoustine et pommes de terre écrasées Wester Ross salmon fillet with langoustine sauce and herb crushed potatoes	19.50
Haut bar aux artichauts poivrade et petits légumes en barigoule safranée Baked stone bass with baby artichokes, fennel, courgette, tomato and saffron stew	22.00
Lotte rôti au poivre verts, pomme fondantes et fenouil braisé rôti Green peppercorn roasted monkfish with pomme fondante and braised fennel	23.50
Risotto aux topinambours, scamorza, roquette et graines de lin Jerusalem artichoke, scamorza and rocket risotto with toasted linseeds	15.50
Tarte aux oignons, épinards, Camembert et œuf poché, Caramelised onion, spinach and camembert tart with poached egg and honey roasted parsnip	15.50

Salades et Légumes

Pommes de terre nouvelles	Pommes frites	Pommes purée	Gratin Dauphinois
Roquette au parmesan	Ratatouille	Haricots verts	Epinards

Fromages et Desserts

Sélection de fromages Selection of cheeses, homemade bread	12.00
Vacherin passion vanille Frozen passion fruit and vanilla vacherin	7.50
Riz au lait créole Warm sultana rice pudding with caramelised bananas and white rum ice cream	7.25
Charlotte rhubarbe chocolat blanc et sorbet d'oranges sanguines Rhubarb and white chocolate charlotte with blood orange sorbet	7.50
Poire pochée, moelleux chocolat amer et glace « fudge cookie » Vanilla poached pear, warm bitter soft chocolate cake and "fudge cookie" ice cream	7.50
Tarte fine aux pommes et glace à la cardamome rôtie Apple tart thin with roasted cardamom ice cream	7.25
Glaces et sorbets Home made ice creams and sorbets	7.00
Crème brûlée, sablé au citron Burnt vanilla cream, lemon shortbread	7.00



COQ d'ARGENT

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Entrée

Rillettes de saumon fumé	8.75	
Lightly smoked salmon rilette,		
Salade de légumes rôtis, œuf mi-cuit	8.00	
Roasted root vegetable salad with poached free range British egg and honey dressing		
Terrine de chevreuil, rémoulade aux noisettes	8.50	
Venison terrine with celeriac, hazelnut remoulade salad and cranberry jam		
Terrine de foie gras au pain d'épices	13.50	
Foie gras and "pain d'épices", mulled wine jelly and pickled pears		
Parfait de champignon	9.25	
Mushroom parfait, baby leaves		
Soupe légère de pommes de terre au Beaufort et truffes	7.50	
Light potato, leek and Beaufort vichyssoise foam and black winter truffles		
Saumon fumé, blinis, crème de raifort, câpres et citron	11.50	
Lightly smoked salmon with blinis, horseradish cream and caper dressing		
Potée de crabe du Devon	12.50	
Hand picked South Devon cock crab salad, brown parfait and toast		
Escargots	Six	Douze
Snails in garlic butter	8.00	15.50
Six Colchester sauvages	Six	Douze
Colchester rock oysters	12.00	23.50
Royal Baccari 10gr	28.00	
Small-sized eggs, slightly iodized taste.		
Imperial Baeri 30gr	79.00	
Medium-sized eggs, sweet taste of hazelnut.		

We do not recommend the consumption of spirits with oysters

Rotisserie et grill, all items are served with mixed leaf salad and tomato Provençal

Bifteck d'Aloyau,	pp. 33.00
1 kg T-bone, 28 days hung from Rose County and béarnaise sauce	(for two)
Châteaubriand	pp. 33.00
550gr chateaubriand and bordelaise sauce	(for two)
Entrecôte grillée	26.00
300g grilled rib eye steak with bearnaise sauce	
Steak de gigot d'agneau	17.50
Minted leg of lamb steak	
Turbot rôti au thym	27.00
Thyme roasted turbot, beurre blanc	
Filet de saumon	14.00
Grilled Wester Ross salmon fillet	
Filet de haut bar	14.00
Grilled Stone bass fillet	

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Plats principaux

Loup de mer façon Niçoise	17.00
Sea bass fillet on a bed of salad nicoise	
Pavé de saumon rôti, artichauts barigoule safranée	15.75
Seared salmon with baby artichokes, fennel, courgette, tomato and saffron stew	
Galette de poisson aux chilis et coriandre	12.50
Chilli and coriander fishcakes with tartare sauce and chips	
Confit de canard	15.50
Confit duck leg with sautéed wild mushroom and pomme fondante	
Le burger	15.00
8oz beef burger, onion rings, red pepper salsa and chips	
Coq au vin	17.50
Chicken braised in red wine with baby onions, mushrooms and bacon	
Risotto aux topinambours, scamorza, roquette	15.50
Jerusalem artichoke, scamorza and rocket risotto with toasted linseeds	
Tagliatelle aux champignons sauvages	16.50
Homemade tagliatelle with sautéed mushrooms and truffle oil	

Légumes

Pommes frites	4.00
Pommes purée	
Pommes de terre nouvelles	
Ratatouille	
Haricots verts	
Epinards	
Roquette au parmesan	

Fromages et Desserts

Sélection de fromages	12.00
Selection of cheeses, homemade bread	
Vacherin passion vanille	7.50
Frozen passion fruit and vanilla vacherin	
Riz au lait créole	7.25
Warm raisin rice pudding with caramelised bananas and white rum ice cream	
Charlotte rhubarbe chocolat et sorbet d'oranges sanguines	7.50
Rhubarb and white chocolate charlotte with blood orange sorbet	
Poire pochée, moelleux chocolat et glace «fudge cookie»	7.50
Vanilla poached pear, warm bitter soft chocolate cake and "fudge cookie" ice cream	
Tarte fine aux pommes et glace à la cardamome rôti	7.25
Apple tart thin with roasted cardamom ice cream	
Glaces et sorbets	7.00
Home made ice creams and sorbets	
Crème brûlée, sablé au citron	7.00
Burnt vanilla cream, lemon shortbread	

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Available from 5.30pm to 10pm

Baccari 10gr	48.00
Chips and mayonnaise	4.25
Roasted nuts	4.00
Wasabi coated peanuts	4.00
Deep fried calamari and tartare sauce	6.50
Selection of homemade foccacias and Marinated olives	6.50
Smoked salmon on blinis	6.50
Tandoori marinated lamb skewers with minted yogurt and pitta bread	7.00
Cocktail sausages glazed with red wine and honey	6.50
Arrancini risotto of seasonal vegetables	6.50
Mini fish cakes with tartare sauce	6.50
Houmous, red pepper salsa and tzatziki with grilled pitta bread	7.50
10oz beef burger, onion rings, red pepper salsa and chips	15.00
Charcuterie selection	11.75
Cheeses with pear chutney, biscuit and homemade nut bread	11.75