



## STARTER

- Cauliflower velouté, poached sea scallop, chive cream £7.00
- Warm smoked salmon, baby watercress, crème fraiche £9.50
- South Devon crab raviolo, vine tomatoes, crab vinaigrette £13.50
- Squid Ink risotto, braised cuttlefish, crisp shallots, garlic butter £8.00
- ½ dozen Colchester oysters, shallot vinegar, rye bread, lemon £10.50
- Mozzarella di bufala, pickled beetroot, roquette salad & pine nuts £6.00
- Nage of sea scallops, courgette, vermouth & chive velouté, soft herbs £14.50
- Autumn vegetable salad, butternut squash, pumpkin seeds, French dressing £7.50

## MAIN

- Slow poached and roast pheasant, game chips, watercress, Hendrick's gin jus £18.00
- Baked ½ lobster, pommes frites, garlic butter £19.50 / whole on request
- Plancha cooked stone sea bass, Swiss chard, saffron and clam reduction £ 21.50
- Honey spiced Goosnargh duck, braised endive, port marinated radish £22.00
- Warm violet artichoke, girolle mushrooms, baby leeks, onion soubise £16.00
- Roast salmon, celeriac purée, baby spinach, sultanas, pine nuts & curry oil £18.50
- Butter poached cornfed chicken, sweet corn, pommes purée, jus gras £18.00
- Roast haunch of venison, Savoy cabbage, brushed No 9 Amedei chocolate £23.50

## DESSERT

- Traditional tart of the day £6.00
- House made ice cream & sorbet selection £6.50
- Crème brûlée, apricot sorbet, pistachio biscotti £7.50
- Hot chocolate moelleux, mandarin, confit zest, cookie crumb £7.50
- Caramelized pear, pain d'épice crumb, Poire William sorbet £7.50
- Selection of French cheeses with fruit & nut bread £9.50  
(Brie de Meaux, Tomme de Savoie, Valencay, Epoisse, Fourme d'Ambert)
- Our French cheese is supplied by La Fromagerie, Moxon St, London*

20% VAT included. 12.5% discretionary service charge will be added  
This is a sample menu and subject to change.