



Starters

Tortellini à la truffe noire 13.00

Black truffle and ricotta tortellini, parmentier espuma, croutons

Saumon fumé 15.50

London oak smoked salmon, condiments, Melba toast

Crabe 16.00

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

Coquille Saint-Jacques 15.00

Orkney Island scallop, brandade purée, crispy pancetta, sweet pea velouté

Tartare de chevreuil 13.50

Venison tartare, celeriac and green apple remoulade, Avruga caviar, freeze-dried raspberries, pumpkin seeds and enriched yolk

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 - 13.00 12 - 24.00

.....Crustaceans.....

Huîtres

Served with lemon and mignonette

Colchester Rock No 2 each 5.50

Jersey Royal No 2 each 5.25

Native oyster No 2 each 6.50

Crustacés

Served cold with mayonnaise and lemon

Scottish langoustines each 6.50

Bouquet prawns each 4.50

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. Its 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

Beluga Caviar 30g with two glasses of Louis Roederer, Cristal 2008. 399.00

BELUGA is one of the most prestigious caviar selections in the world. Its very large grains are unique! They melt in the mouth, with an unrivalled length on the palate that is at once complex and refined. Farmed in Italy

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



Main Courses

Haut bar 32.00

Seared fillet of stone bass, Devon white crab risotto, Avruga caviar, crab essence

Turbot 39.00

Thyme pan-roasted turbot on the bone, Ratte potatoes, wilted leeks and samphire, lemon hollandaise sauce

Cabillaud 30.00

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

Souris d'agneau 28.00

Rosemary and garlic slow cooked lamb shank, roasted root vegetable pomme purée

Chevreuil 32.00

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

Filet de bœuf 43.00

160g fillet of Beef Rossini, 28 day dry-aged, black truffle, wild mushroom duxelle, Périgourdine sauce

Côte de veau 45.00

450g Rose veal cutlet vallée d'auge, creamy wild mushrooms, apples, truffled pomme purée

Risotto 24.00

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

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

Gigot d'agneau de lait - per person 42.00

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

Côte de bœuf - per person 44.00

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

Châteaubriand - per person 42.00

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

Fruits de mer- per person 43.00

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

Braised red cabbage, sultanas &
cranberries 5.50
Minted new potatoes 5.00

Pommes frites 5.00
Gratin dauphinois 5.50

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