

FOR THE TABLE

Selection of artisan bread, whipped butter	£7.50
Olives	£5.00
Padron peppers	£7.50

STARTERS

Fig and cep 'carpaccio', olive oil and chilli crumbs - £16.50

Poached eggs 'en meurette' with girolles - £14.50

Raw yellowfin tuna, dripping toast, horseradish - £18.50

6 Native oysters - £30.00

Crabcakes, tomato and avocado salad, chilli jam - £16.50

Vitello Tonnato - £14.50

Duck and foie gras terrine with pistachios,
Sauternes jelly and brioche - £18.50

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.
NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF
ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST.

ALL PRICES INCLUDE VAT AT 20% AND A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

MAINS

Roast onion squash, celery and chestnuts agro dolce - £22.50

Red mullet, citrus fruits and olive oil, saffron mash - £32.00

John Dory, ceps, beurre blanc - £42.00

Chicken Escalope Milanaise, caponata - £22.50

Chilli and maple glazed partridge with succotash - £32.50

Grilled lamb chops, butter bean purée, sauce vierge - £42.50

Rib Eye steak Béarnaise - £45.00

SPECIALS - TO SHARE

Roast brill, girolles, shrimp butter - £82.00

Rib of beef, bone marrow, red wine jus - £92.50

SIDES

£7.00

Leaf spinach

Mashed potatoes

Chips

Tomato salad with shallots