

FOR THE TABLE

Selection of artisan bread, whipped butter	£7.50
Salamanca olives	£5.00
Jersey rock Oysters (1 uni.)	£5.00
Padron peppers	£7.50

STARTERS

Figs, burrata, olive oil and chilli crumbs - £18.50

Poached eggs 'en meurette' with girolles - £14.50

Raw Yellowfin tuna, dripping toast, horseradish - £18.50

Crabcakes, tomato and avocado salad, chilli jam and mizuna - £18.00

Vitello Tonnato - £19.50

Duck and foie gras terrine with ham and 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 turbot loin, girolles, shrimp butter - £95.00

Côte de boeuf, bone marrow, red wine jus - £92.50

SIDES

£7.00

Leaf spinach

Mashed potatoes

Chips

Tomato salad with shallots