



Les Entrées

Soupe à l'oignon £19.00

French onion soup

Soufflé au Cantal en deux cuissons, foie gras poêlé, sauce Albufera £21.00

Double baked Cantal cheese soufflé, pan fried foie gras, Albufera sauce

Demi-douzaine d'escargots Bourguignons £16.00

Half a dozen of Bourguignon snails

Noix de Saint Jacques saisies, purée de topinambour, vinaigrette à la truffe £26.00

Seared Cornish scallops with Jerusalem artichokes purée and truffle vinaigrette

Saumon fumé d'Ecosse, crème au raifort, câpres et échalotes £18.00

Smoked salmon with horseradish cream, capers and shallots

Salade d'endives au Bleu des Causses avec ses poires en pickle et noisettes grillées (v) £17.00

Endive salad with Bleu des Causses cheese, pickled pears and toasted hazelnuts

Os à moelle rôti, jus de bœuf et cornichon pain grillé £21.00

Roast bone marrow with beef and gherkin jus, grilled toast

Oeuf mollet, brioche aux cèpes grille, compotée d'oignons à la ventrèche, sauce bordelaise £19.00

Soft poached egg, toasted cep brioche, bacon and onion jam, Bordelaise sauce

Anguille fumée, croquette de pied de porc, mache et vinaigrette à la noisette £30

Smoked eel, pigs trotter croquette, lamb lettuce and hazelnut dressing

An optional 15 % service charge will be added to the bill and Value Added Tax is included in the price.

Allergies: Please inform us immediately of any allergy with food products, our kitchen will contain traces of all allergens and therefore it is not possible to give a guarantee that allergens may not be present in the dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.

(v)-vegetarian



Les Plats

Filet de bar, tombée de poireau velouté de poisson au Noily Prat £44.00

Fillet wild sea bass, sautéed leeks, fish and Noily Prat velouté

**Filet de truite arc-en-ciel, au fenouil braisé, coques,
bacon et beurre de cerfeuil £35.00**

Fillet of chalk stream sea trout, braised fennel, cockles and bacon, chervil butter sauce

**Spätzles aux champignons de saison, crème de marrons à la truffe
(v) £25.00**

New season mushroom Spätzle, chestnuts and truffle cream sauce

Tartare de bœuf, pommes frites et salade £31.00

Hand cut steak tartare, chips and mixed leaves salad

**Côtelette d'agneau, pastilla d'épaule, pomme Anna,
carottes Chantenay glacées, jus d'agneau £42.00**

Lamb cutlet and shoulder pastilla, anna potatoes, glazed Chantenay carrots, lamb jus

**Rognons de veau sur lit d'épinards,
Sauce à la moutarde de Meaux et Calvados £29.00**

Veal kidney with Meaux mustard and Calvados on a bed of spinach

Bourguignon de joue de boeuf, pomme purée £38.00

Braised Ox cheek Bourguignon, mash potatoes

LES GRILLADES

Servies avec pommes frites

Côte de bœuf pour 2 £95.00

Entrecôte béarnaise £44.00

Poussin: Baby chicken £26.00

Les Accompagnements £6.50

Spinach

French fries

Green salad

Heritage carrots

French beans

Mashed potatoes

Broccoli and almonds

Sautéed potatoes

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