
Cheese, Desserts and Dessert Wines

Selection de fromages 13.50
Beillevaire selection of French farmhouse cheese, Williams pear chutney

Vin de Liqueur Domaine de La Garance Bruixas 12.95
This superb Vin de Liqueur will set you for something rather special with a range of aromatics akin to port. Imagine dried fruits with coffee notes and dark chocolate finish mixed with flavours of orange peel.

Bavarois aux mûres 7.50
Blackberry and yoghurt bavarois, mini macaroons

Graham's Late bottle Vintage 2009 7.25
The nose displays elegant aromas of red fruit and eucalyptus, combined with freshly picked mint. On the palate, rich red fruit flavours balanced by taut, peppery tannins.

Pomme verte 9.00
Granny Smith apple parfait

Riesling Spätlese Steinberg 2011 Kloster Eberbach 13.95
A beautiful example of a racy German Riesling showing earthy minerality but also displaying youthful aromas of Granny Smith apple mixed with stone-fruits like white nectarine.

Tarte fine aux poires 8.00
Pear fine tart, black figs and red port sorbet

Coteaux du Layon Passerillé Domaine Delesvaux 2013 13.50
A superb Chenin Blanc bio-dynamically produced that exhibits subtle notes of fresh quince, candied lemon and baked pear mixed with dried fruits and sweet spices .

Crème brûlée 7.50
Vanilla crème brûlée, Madeleines

Vidal Icewine Peller Estate 2013 26.00
A super example of icewine harvested at - 10°C. This is luscious, rich but balanced by a razor-like acidity. The nose exhibits notes of dried apricots, ultra-ripe pineapple and candied citrus peel mixed with tangerine.

Macarons 8.50
Assorted macaroons

Pinot Gris Sonnenglanz Grand Cru Bott-Geyl 2006 13.50
A superb Pinot Gris showing rich aromas of honey, baked pear, and dried fruits with baking spices like cinnamon and vanilla. A must -try!

Fondant au chocolat et café 8.50
Bitter chocolate and coffee fondant, cappuccino ice cream

Colheita Port 1982 Krohn 29.00
This remarkable Colheita port offers a complex bouquet of nougat and caramelised almonds and dark chocolate. The palate shows crystallised ginger, dried nuts and an orange peel finish. Beautifully developed with an elegant acidity

Ananas poché à la vanille 7.00
Vanilla poached pineapple, coconut sorbet

Sauternes, Château d'Yquem 1^{er} Cru Supérieur 1996 38.00
Have you ever tried the most famous sweet wine in the world? Well, here is an opportunity to do so. The nose is enticing and offers complex aromas of saffron with orange peel and dried coconuts mixed with apricots.

Glaces et sorbets 2.50
Ice creams and sorbets per scoop

Food allergies and intolerances, before ordering please speak to our staff about your requirements.
A discretionary service charge of 12.5% will be added to your bill
20% VAT included

Set Menu

2 Courses 28.00

3 Courses 32.00

Fromage de Chèvre

Baked Poitou goats' cheese, black olives, candied beetroot, sherry vinegar and honey dressing

Saumon fumé

Foreman's London cured smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Six Burgundian 'Petits Gris' snails, garlic and parsley butter

Caille rôtie aux pruneaux et girolles

Roasted quail, celeriac, girolle mushrooms, macerated prunes in Armagnac and crispy Bayonne ham

Suprême de poulet

Free range chicken supreme, Gruyère cheese and black truffles, artichoke, celeriac purée

Loup de mer

Steamed fillet of sea bass, hand picked South Devon crab risotto

Risotto

Cep risotto, artichoke, mascarpone, parmesan crisp

Souris d'agneau

Spiced and honey slow cooked lamb shank, pomme purée with black truffle

Bavarois aux mûres

Blackberry and yoghurt bavarois, mini macaroons

Fondant au chocolat et café

Bitter chocolate and coffee fondant, cappuccino ice cream

La pomme verte

Granny Smith apple parfait

Crème brûlée

Vanilla crème brûlée, Madeleines

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Starters

Fromage de chèvre Baked Poitou goats' cheese, black olives, candied beetroot, sherry vinegar and honey dressing	10.50
Choux-fleurs Crème Dubarry, cauliflower velouté, poached egg, shaved autumn black truffles	9.50
Crabe Hand picked South Devon cock crab cocktail salad, Melba toast	14.50
Saumon fumé Foreman's London cured smoked salmon, condiments, Melba toast	13.80
Coquille Saint Jacques, brandade fumée Hand-dived Orkney Island scallop, cherry smoked cod brandade, saffron fish velouté	13.50
Caille rôtie aux giroles Roasted quail, celeriac, girolle mushrooms, macerated prunes in Armagnac and crispy Bayonne ham	9.75
Foie gras chaud Pan-fried duck foie gras, consommé, vegetable pot-au-feu, Espellette chilli and hazelnut crumble	15.00
Foie gras Duck foie gras and black truffle ballotine, fig chutney, homemade brioche	15.00
Escargots de Bourgogne Burgundian 'Petits Gris' snails, garlic and parsley butter	Six Twelve 12.00 20.00

Crustaceans

Huitres Served with rye bread, lemon and mignonette	
Colchester Rock No 2	each 3.00
Jersey Royal No 2	each 3.20
Duchy Native No 3	each 4.40
Crustacés Scottish langoustines, mayonnaise, lemon	each 4.50
New Caledonia prawns, mayonnaise, lemon	each 2.75
Whole native lobster, 500g, mayonnaise, lemon	42.00
Plateau de fruits de mer Selection - 4 rock oysters, 4 Jersey oysters, 6 prawns, 4 langoustines, 1 cock crab, cooked – bouchot mussels, clams, winkles and whelks	70.00

We do not recommend the consumption of spirits with shellfish

Caviar (served with traditional garnish and condiments)

Caviar d'Aquitaine A delicate egg with a long hazelnut flavour on the palate and the colour ranges from grey to golden brown. Farmed in France and similar to Oscietra	30g 98.00
Royal Belgian Caviar Oscietra eggs, the colour varies from olive green through to golden yellow, these perfectly formed eggs have a nutty mellow taste, bursting into a buttery sweetness similar to the taste of lobster	30g 130.00

Vegetarian

Vol-au-vent Wild mushrooms, salsify, chestnuts, Chantenay carrots, poached duck egg, puff pastry, hollandaise	21.00
Risotto Cep risotto, artichoke, mascarpone, parmesan crisp	21.00

Fish

Loup de mer Steamed fillet of sea bass, hand picked South Devon crab risotto	25.00
Turbot Turbot on the bone, new potatoes, saffron fish velouté	38.00
Cabillaud fumé Seared cherry smoked cod, leeks, cauliflower, shimeji mushrooms, samphire and mussels	27.00

Meat

Magret de canard Dombes duck breast, fondant potato, pea purée, pakchoy, red wine jus	26.00
Souris d'agneau Spiced and honey slow cooked lamb shank, pomme purée with black truffle	25.00
Filet de bœuf 28 days dry-aged fillet of beef, potato rosti, caramelised shallot purée, girolle mushrooms	38.00
Côte de veau 450g Rose veal cutlet 'Vallée d'Auge', wild mushrooms, apples and Calvados sauce, truffle mash potatoes	46.00

Game

Chevreuril Haunch of wild roe deer, parsnip purée, poached pear, cranberries, Devil sauce	27.00
Perdrix des neiges 'à l'anglaise' Roast English grouse, liver crouton, juniper gravy, bread sauce, game chips	30.00

Grill

Our double cuts of beef are served with pommes gaufrettes, sauce Bordelaise and Béarnaise

Côte de bœuf 800g premium rib-eye on the bone, 42 day dry-aged - for two	per person 37.00
Châteaubriand 550g double fillet cut from the chateau, 42 day dry-aged - for two	per person 38.00
Entrecôte Australian rib-eye, grain-fed, 28 day dry-aged, sauce Béarnaise	per 100 grams 10.50

Side orders

Wilted leaf spinach	Potato mousseline
Extra fine green beans	Pommes frites
New potatoes	Gratin Dauphinois
Rocket and parmesan salad	Crisp leaf salad

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