



Starters

Fromage de chèvre 619 kcal 12.00 v

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Burrata 468 kcal 15.00 v / vg

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil

Saumon fumé 329 kcal 18.00

London oak-smoked salmon, crème fraiche, lemon, Melba toast

Thon 457 kcal 24.00

Yellowfin tuna tartare, chilli drop, lime and sesame dressing, tobiko, avocado emulsion, sudachi gel

Poulpe 630 kcal 25.00

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Melon 228 kcal 17.00

Zerbinati melon, coppa di Parma, crispy leafsalad

Tartare de Boeuf 244 kcal 21.00

Beef tartare, 64°C egg yolk, Avruga caviar, black truffle

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

6 – 18.00 635 kcal 12 – 32.00 1,271 kcal

.....Crustaceans.....

Huîtres

Served with lemon and mignonette 32 kcal

Cumbræ No 2 16 kcal - each 6.00

Crustacés

Served cold with mayonnaise and lemon 404 kcal

Bouquet prawns 35 kcal - each 6.00

.....Caviar.....

Served with homemade blinis and crème fraiche

Baerii Caviar 30g 360 kcal 80.00 50g 411 kcal 140.00

Sturia Classic is a caviar of soft texture. Its iodized powerful taste offers an impressive length on palate. Farmed in France

Oscietra Caviar 30g 363 kcal 90.00 50g 416 kcal 160.00

A delicate egg with a long-dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France

Please note our basket of bread contains 234 kcal and butter 145 kcal per serving

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

A discretionary 15.00% 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

Risotto 471 kcal 22.00 v/vg

Creamy morel mushroom, pea and broad bean risotto

Tarte au Comté 830 kcal 20.00 v

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Thon rouge 652 kcal 34.00

Grilled yellowfin tuna, aubergine caponata, fennel and orange salad, pesto

Sole de Douvres 1,329 kcal 60.00

Pan-fried Dover Sole on the bone, Grenobloise sauce

Canard 920 kcal 34.00

Gressingham duck breast, caramelised plum, hazelnuts, potato fondant, orange and red wine jus

Souris d'agneau 1,747 kcal 37.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Quasi de veau 979 kcal 38.00

Slow-cooked veal rump, roasted cauliflower purée, heritage carrot, morel mushroom sauce, potato fondant

Faux-filet 1,792 kcal 43.00

300g Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites

.....To Share.....

Gigot d'agneau de lait 2,059 kcal - per person 57.00

Pyrenees milk-fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf 2,424 kcal - per person 60.00

850g West country Rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – for two

Fruits de mer 2,174 kcal - per person 60.00

Seafood platter: 6 Cumbrae rock oysters, 8 Bouquet prawns, 2 langoustines, 1 cock crab – for two

.....Side orders.....

Mixed leaf salad 58 kcal 6.00
Extra fine green beans 183 kcal 8.50

Truffled pomme puree 316 kcal 7.50
Heritage tomatoes salad 183 kcal 6.50

Pommes frites 1,008 kcal 7.00
Gratin dauphinois 657 kcal 7.00

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