



Starters

Fromage de chèvre 560 kcal 12.00 v

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

Burrata 541 kcal 15.00 v / vg

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

Terrine de lapin 359 kcal 17.00

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Saumon fumé 338 kcal 18.00

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

Thon 286 kcal 24.00

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

Poulpe 783 kcal 25.00

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

Tartare de Boeuf 397 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

Tarte fine 675 kcal 20.00 v/vg

Crispy puff pastry, Provencal vegetables, pesto, black olives and confit lemon, cherry tomatoes

Tarte au Comté 865 kcal 20.00 v

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

Daurade 1,064 kcal 36.00

Seared sea bream, Devon crab and prawns risotto, American sauce, caviar

Sole de Douvres 1,215 kcal 60.00

Pan-fried Dover sole on the bone, Grenobloise sauce

Canard 891 kcal 34.00

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

Souris d'agneau 1,391 kcal 37.00

Rosemary and garlic slow-cooked lamb shank, pomme purée

Poulet Jaune 976 kcal 35.00

Slow cook cornfed chicken supreme, bacon, baby onions, creamy wild mushroom, Belle de Fontenay potato

Entrecôte 1,240 kcal 41.00

300g grilled Angus rib-eye steak, béarnaise sauce, pommes frites

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

Carre d agneau 2,468 kcal - per person 57.00

8-bone West Country rack of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf 2,546 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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