

AMUSE

Comte Goujeres £2.50

LES ENTRÉES

Mediterranean fish soup £8.50
rouille & croutons

Seared Cornish Scallops, sea vegetables £14.50
vanilla & chive beurre blanc

Les escargots Bourguignonne £9
garlic herb crust

Loch Duart salmon pave £12.50
blood orange segments, rainbow beets & asparagus tips

Aubergine & courgette 'caponata' £9
Crumbled feta (vg), toasted pine nuts

Foie gras terrine £15.50
apple, sultana & berry compote, toasted brioche

Cornish crab Tian £12.50
Tomato, avocado & cucumber

MAIN COURSES

Salmon fishcake £16.50
sorrel velouté

Wild Scottish mushroom ravioli £19.50
Parmesan cream

Roasted guinea fowl breast & pithivier £26.50
Sprouting broccoli & smoked parsnip cream

Filet of Halibut "Meunier" £28.50
Brown shrimps, capers & lemon

Roasted loin of South Downs lamb £28.50
Fondant potato, Niçoise jus

Crispy skinned Cornish seabass fillet £26
Marsh samphire, fennel & beurre noisette

Roasted Royal Parks Venison saddle £27.50
Caramelised salsify, rhubarb & blackberry roasting juices

Braised rabbit leg, a la moutarde £24.50
Petit pois a la Française

V = Vegetarian VG = Vegan

Food and allergies intolerance - before ordering please speak to our staff about your requirements

ET LE BOEUF!

From a Hereford herd, grass fed in Shoreham Kent served with Pierre Koffman fries and a choice of sauce: Béarnaise, peppercorn or garlic butter

28 day dry-aged rib-eye steak (250g) £35

Fillet of beef (240g) £37.50

One-kilo 53 day dry-aged Côte de Boeuf on the bone for two £45.00 per person

One-kilo 53 day dry-aged Châteaubriand for two £50.00 per person

SIDE DISHES

All at £4.50

Buttered spinach

Gratin Dauphinoise

Pommes sauté Lyonnaise

Fine green beans

Pommes puree

Pommes frites

DESSERTS

All at £7.00

Apple Tarte "Facon Tatin"

Chocolate delice with mandarin and yuzu sorbet

Classic crème brulee

Caramelised lemon tart with raspberry coulis

Autumn fruit crumble with vanilla ice cream

Glaces et sorbets du jour £2.00 la boule

LES FROMAGES

£8.00 for two pieces or £17.00 for five pieces

Served with crackers, bread, grapes and chutney

COFFEE

Espresso/double espresso £2.00/£3.00

Americano £2.50

Cappuccino or latte £3.50

Macchiato/double macchiato £2.50/£3.50

TEA AND INFUSIONS

All at £2.50

English Breakfast, Peppermint, Earl Grey

Green Tea and Chamomile

An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to staff, will be added to your bill.

Prices include VAT