

## TO START

**Jersey Rock Oyster** (Half dozen) (191 Kcal)  
*Pickled plum, Shiso, Mignonette dressing*  
28.00

**Champignon (v)** (880 Kcal)  
*King Oyster mushroom, Maitake, mushroom ketchup, smoked almond*  
18.00

**Betterave (v)** (850 Kcal)  
*Heritage beetroot tart, parmesan, smoked almonds, preserved lemon*  
(vegan on request)  
18.00

**Maquereau** (644 Kcal)  
*Torched Cornish mackerel, leek molasses, oyster emulsion, sesame, beef broth*  
17.00

**Ballotine de Saumon** (520 Kcal)  
*Cured salmon, nori, sea fennel, green grape, almond*  
19.00

**Tartare** (640 Kcal)  
*Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile*  
19.00

*Served Monday – Saturday 12:00 – 14:30 & 17:30 – 21:00*

**(V) VEGETARIAN | (VG) VEGAN**

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. 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 12.5% service charge will be added to your bill. All prices include VAT.

## MAINS

**Riz (v)** (536 Kcal)  
*Aged arborio rice, roasted Cep, Maitake, shaved mushroom*  
(vegan on request)  
22.00

**Pithivier (v)** (780 Kcal)  
*Squash, celeriac, Portobello mushroom, squash velouté*  
21.00

**Plie** (775 Kcal)  
*Steamed Cornish plaice, prawn, heritage carrot, gnocchi, beurre blanc*  
30.00

**Cabillaud** (651 Kcal)  
*Roasted cod, squash fondant, charred octopus, beluga lentils, butternut consommé*  
34.00

**Poulet** (1145 Kcal)  
*Roast chicken ballotine, crispy leg, turnip, pomme purée, jus gras*  
31.00

**Filet** (1519 Kcal)  
*36-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce*  
48.00

**Canard** (1664 Kcal)  
*Roast Sladesdown duck breast, beetroot, maitake mushrooms, pithivier, duck jus*  
44.00

## TO SHARE

**Côte de Boeuf for two** (2159 Kcal)  
*50-day aged 800g bone in rib eye*  
55.00 per person

**Chateaubriand for two** (1894 Kcal)  
*36-day aged Chateaubriand*  
58.00 per person

*Both served with triple cooked chips, beef fat carrot, gem salad, peppercorn sauce*

## SIDES 5.50

Triple cooked new potatoes  
(vg) (459 Kcal)

Potato purée  
(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli  
(vg) (176 Kcal)



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GRELLE