



June 2026.

snacks

(ea)

maldon oysters	4
red prawn, tomato, amalfi lemon	6
'french onion' gougère	5
devon crab pain perdu	6
saucisson sec	14

to start

courgette flower, ricotta, sauce vierge	16
burford brown egg, wild mushrooms, roscoff onion	14
vesuvius tomatoes, young curd	13
orkney scallop, Café de Paris butter (ea)	15
steak tartare, pomme gaufrette	17
bluefin tuna, tomato elixir	18

mains

dover sole, meunière, menton lemon	55
cornish cod, mussel, samphire	38
veal t-bone, sauce moutarde	45
lamb rump, olive, tomato, confit garlic	39
tournedos of beef au poivre	55
grilled native lobster tail, sauce ala nage	57
provençal tomato farci, ratatouille, wood roast pepper	27

for two

bone in rib eye, bone marrow butter	105
poulet rôti, vin jaune, morel, frites	78

sides

frites	7
pomme puree	6
pink fir potato, garlic butter	7
trombetta courgette, parmesan, pine nuts	7
peas, lettuce, broad beans	7
salade verte	6

pre order (for 2)

70% chocolate soufflé, vanilla ice cream	34
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please inform a member of staff for any allergies or dietary requirements before ordering.

£4.50 cover charge will be added to your bill for filtered water and bread.

additional 12.5% service will be added to your bill



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prix fixe

to start

courgette flower, ricotta, sauce vierge
burford brown egg, wild mushrooms, roscoff onion

mains

steak frites
cornish cod, mussel, samphire

dessert

gariguetta strawberry, beaujolais, milk
assiette de fromages (8supp)

two courses 30
three courses 36

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