

snacks	(ea)
maldon oysters	4
'french onion' gougère	6
saucisson sec	9.5
cantabrian anchovy, young curd	6
red prawn, tomato, amalfi lemon	7
umai caviar, creme cru, chives (10g)	38

small plates	
courgette flower, ricotta, sauce vierge	16
wild mushrooms persillade, preserved truffle	16
vesuvius tomatoes, stracciatella, peach, basil	13
orkney scallop, Café de Paris butter (ea)	15
steak tartare, pomme gaufrette	17
brixham crab, avocado, charentais melon	18

large plates	
dover sole, meunière, menton lemon	58
cornish cod, mussel sauce, samphire	38
cutlet of veal, salsa verde	48
aylesbury duck breast, black figs	42
tournedos of beef au poivre	55
ratatouille, courgette, wood roast pepper	27

for two	
(please allow 45 min)	
t-bone	145
bone in rib eye	130
poulet rôti, vin jaune, morel, frites	82

sides	
frites	7
pomme puree	6
la ratte 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

please inform a member of staff for any allergies or dietary
requirements before ordering.
additional 12.5% service will be added to your bill