

snacks	(ea)
maldon oysters	4.5
'french onion' gougère	6
saucisson sec	9.5
cantabrian anchovy, young curd	6
red prawn, tomato, amalfi lemon	7.5
umai caviar, creme cru, chives (10g)	38

small plates	
courgette flower, ricotta, sauce vierge	19
wild mushrooms persillade, preserved truffle	17
vesuvius tomatoes, stracciatella, peach, basil	15
orkney scallop, Café de Paris butter (ea)	16
steak tartare, pomme gaufrette	17
brixham crab, avocado, charentais melon	19

large plates	
dover sole, meunière, menton lemon	58
monkfish, coco beans, artichoke, menton lemon	48
cutlet of veal, salsa verde	48
aylesbury duck breast, cherry	42
tournedos of beef au poivre	57
ratatouille, courgette, wood roast pepper	29

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

sides	
frites	8
pomme puree	7
la ratte potato, garlic butter	8
trombetta courgette, parmesan, pine nuts	8
peas, lettuce, broad beans	8
salade verte	7

pre order in restaurant (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