

(ea)

snacks

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

heritage beetroot, stracciatella, bitter leaves	17
wild mushrooms persillade, preserved truffle	19
pâte en croûte, cornichon	19.5
orkney scallop, Café de Paris butter (ea)	18
steak tartare, pomme gaufrette	17
brixham crab , potato rösti, amalfi lemon	19

large plates

dover sole, meunière, menton lemon	58
monkfish, morteau sausage, amalfi lemon	48
cutlet of veal, salsa verde	48
sika deer, blackberry, sauce grand veneur	44
tournedos of beef au poivre	57
kalibos cabbage persillade, parmesan	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 purée	7
la ratte potatoes, garlic butter	8
heritage vichy carrots	8
cabbage à la crème	8
salade verte	7

pre order in restaurant (for 2)

70% chocolate soufflé, vanilla ice cream	34
--	----