

NIBBLES

Bread basket

French baguette, sourdough, Isigny Sainte-Mère AOP butter

Marinated mixed olives (ve)

STARTERS

Burrata

Butternut squash purée, truffle honey, red chicory, pumpkin seeds

Iberico croquettes

Hazelnut romesco sauce

Brie de Meaux

Almond & quince tart, celery, apple, candied walnuts

Prawns

Apricot harissa, bottarga, parmesan risotto

Calamars frits

Paprika, chilli, spring onion, lime aioli

Beef carpaccio

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

SALADS

Superfood salad (ve)

Bulgur wheat, kale, tomato, cucumber, spring onion, cured lemon, mint, Ezme paste

+ **grilled Kupros Dairy halloumi**

+ **chicken breast**

+ **Severn & Wye smoked salmon**

Chicken Caesar salad

Chicken breast, baby gem lettuce, chicken croquette, Parmesan, anchovy fillets, Caesar dressing

+ **grilled Kupros Dairy halloumi**

Tuna Niçoise

Ortiz white tuna, orzo pasta, cherry tomato, soft boiled hen's egg, fine French beans, tonnato sauce

Warm goats cheese salad

Mixed leaves, apple caviar, candied walnuts, brioche croutons

Lobster Caesar salad

Poached lobster, baby gem lettuce, brioche croutons, Japanese dressing, Avruga caviar, lobster oil

Attilu Oscietra caviar (10g)

Add to any dish

MAINS

Stone bass

Fennel & parmesan purée, braised fennel, picked mussels, Laksa sauce

Salmon

Cauliflower, wild mushroom, red currant vinaigrette, sage

Lobster spaghetti

Whole lobster tail, slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Lobster and prawn roll

Poached lobster, prawns, Japanese mayonnaise, brioche roll, French fries

Cauliflower and portobello mushroom curry (ve)

Kale, acini di pepe, cashew nuts

Wild mushroom and truffle rigatoni

Porcini and truffle cream

Corn Fed Chicken Breast

Cassoulet, chicken & apricot sausage, Alsace bacon

Wagyu burger

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries

Wagyu sando

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, summer truffle, French fries

STEAKS

Grass fed, 28-day aged British beef, served with French fries, peppercorn sauce, watercress

Fillet 200g

Sirloin 200g

SIDES

Fries

Truffle and parmesan fries

Sweet potato fries

Feta & pomegranate

Tender stem broccoli

Red chilli, tahini, sesame seeds

Crushed avocado (ve)

Grapefruit, pomegranate, basil, lemon oil

Buttered green beans

Shallots, toasted hazelnuts

Wilted spinach

Roasted cauliflower cheese

Pomme purée