



DINNER MENU

Nibbles

Marinated mixed olives (ve) 6
(kcal 123)

Crispy green beans 9
Remoulade Sauce (kcal 279)

Leek Babaganoush 9.5
Leek, aubergine, garlic
pistachio, sourdough bread (kcal 382)

Bread Basket 5.5
Baguette, sourdough, butter (kcal 522)
Focaccia 8.5
Rosemary, lobster butter (kcal 567)

Entrée

Burrata 15.5
Fig Chutney, apple, basil
Grissini bread stick (kcal 450)
Mushroom tart 12.5
Duxelles, vanilla and mushroom cream,
raw mushroom, hazelnuts, grapefruit
vinaigrette (kcal 276)

Octopus 18.5
Taramasalata, new potatoes, paprika
orange and dill oil, panko
fennel cress (kcal 429)
Frog legs 14.5
Garlic puree, parsley sauce, toasted
kadaifi (kcal 420)
Wagyu beef carpaccio 18.5
Parmesan mousse, radicchio, frisee
horseradish and rocket tuile (kcal 324)

Squid Trilogy 15.5
Three-way squid, paprika, chilli, spring
onion, saffron aioli (kcal 308)
Warm goats cheese salad 19
Mixed leaves, heritage beetroot, honey
orange crushed pistachios
French dressing (kcal 750)

Plates

Chicken 24
Chicken breast and thigh, curried mash
potato, carrots, salsa Verde
parmesan tuile (kcal 664)
Malfatti (ve) 18.5
Beetroot and soya ricotta dumpling,
pickled shallots, cashew & lemon sauce
(kcal 659)
Lamb 35
Braised lamb shoulder, mussels,
boulangerie potatoes, broccoli (kcal 639)

Wagyu sando 29.50
British Wagyu, toasted brioche,
mayonnaise, black truffle
French fries (kcal 1439)
Smashed Wagyu burger 25.5
Brioche bun, onion compote, gherkins
American cheese, gravy mayonnaise
French fries (kcal 1402)
Beef fillet 200g 42
Pommes pailles, butternut squash
purée, chimichurri sauce (kcal 630)
Truffle rigatoni 24
Truffle cream, parmesan (kcal 484)

“Chips and fish” a la Française 28
Breaded coley stuffed with lobster
butter, warm tartare sauce
French fries (kcal 1008)
Daurade 27.5
Sea bream fillet, orzo, lemon sauce
dill oil, trout caviar (kcal 459)
Lobster spaghetti 44.5
Whole lobster tail, slow roasted cherry
tomatoes, lobster bisque, basil cress
lobster oil (kcal 781)

Sides

Crushed avocado (ve) 6.5
Grapefruit, pomegranate
basil, lemon oil (kcal 213)
Buttered green beans 6.5
Shallots, garlic
toasted hazelnuts (kcal 138)

Truffle mashed potato 6
(kcal 228)
Tender stem broccoli 6.5
Red chilli, toasted almonds (kcal 246)
Wilted spinach 6
Garlic (kcal 155)

Fries (kcal 450) 5.5
**Truffle & parmesan
fries** (kcal 588) 7.5
Sweet potato fries 7.5
Pomegranate, feta (kcal 600)

Desserts

Cinnamon French toast 16.5
Cinnamon crème patisserie, white
chocolate and cinnamon sauce (kcal 1203)
Warm Mille Feuille 12.5
Layers of delicate pastry & crème
Patisserie, caramel sauce (kcal 657)

Crème brûlée 8
Red berries (kcal 570)
Stilton 9.5
Apricot walnut cake (kcal 468)
Ice cream 3.5
Please ask our team for today's
flavours (kcal 210 per scoop)

Chocolate & salted caramel fondant
12.5
Red berry compote, chocolate crumble,
vanilla ice cream (kcal 551)
Carrot cake 7.5
Spiced carrot and vanilla sauce,
candied walnut and carrot crisp
(kcal 532)