

MENU

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS BEFORE YOU ORDER.

COVER CHARGE £2. PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

STARTERS

FISH SOUP, TRADITIONAL ROUILLE, CROUTONS, GRUYÈRE	£15
BURRATA, CARAMELISED ONIONS, BOTTARGA, TOGARASHI	£16
SALADE NIÇOISE, THON BLANC DE MÉDITERRANÉE	£18
PÂTÉ DE CAMPAGNE, PICKLED WALNUT, CORNICHONS	£17
SMOKIN' BROTHERS SALMON, CRÈME FRAÎCHE	£16.50
TARAMA, CORNISH CRAB, CURED EGG YOLK	£19.50
STEAK TARTARE, CONFIT YOLK, CROUTONS	£14
SEABASS CEVICHE, GRAPE LEMON WATER, PEANUT, FENNEL, NORI SALT	£14
DEVON SMOKED EEL, YORKSHIRE RHUBARB, GINGER	£18
CORNISH CRAB SALAD, BROWN CRAB, LITTLE GEM	£25/£35

MAIN COURSES

£18
£25
£14.50 / £28.50
£23
£32
£18 / £30
£30
£32
£52

THE GRILL

HALF NATIVE LOBSTER, GARLIC BUTTER	MP
BIBENDUM BURGER AND FRIES, SRIRACHA, CHEESE	£23
FILLET OF BEEF, SAUCE BÉARNAISE	£40

SIDES

MIXED LEAF SALAD	$\pounds 4$
JERSEY ROYALS, GARLIC BUTTER	£5
TOMATO SALAD, SHALLOT, MOSCATEL	£7
PIERRE KOFFMANN FRENCH FRIES	£6
PIERRE KOFFMANN SWEET POTATO FRIES	£7
GREEN BEANS, CONFIT SHALLOTS	£6.50

CHEESE AND DESSERTS

ICE CREAM AND SORBET SELECTION	£3.50 EACH
CHEESE SELECTION, OAT BISCUITS AND QUINCE JELLY	£4.50 EACH
CRÈME BRÛLÉE	£8
CHOCOLATE MOUSSE, HAZELNUT AND ALMOND PRALINE	£9
CHOUX A LA CRÈME, CHOCOLATE SAUCE	£10
APPLE AND BLACKBERRY CRUMBLE, VANILLA ICE CREAM (FOR TWO TO SHARE)	£17





SEAFOOD PLATTER

SERVED WITH SHALLOT VINEGAR AND MAYONNAISE

£105

EXTRA

50gr OSSETRA CAVIAR (+£102.50)

TINS

SERVED WITH SOURDOUGH TOAST AND BUTTER

SMOKED SARDINES £21 GALICIAN OCTOPUS £24

FRUITS DE MER

SERVED WITH HOMEMADE MAYONNAISE

HALF NATIVE LOBSTER MP BLACK TIGER PRAWNS £21 CRAB £40

OUR SELECTION OF OYSTERS

SERVED WITH SHALLOT VINEGAR

MALDON	£4.50
COLCHESTER	£5.50
CUMBRAE	£6
CARLINGFORD	£6
ACHILL	£6
JOSEPHINE	£6.50
JÉRÔME MIET	£8
OSTRA REGAL	£8
KELLY NATIVE	£8.50
GILLARDEAU	£8.50

