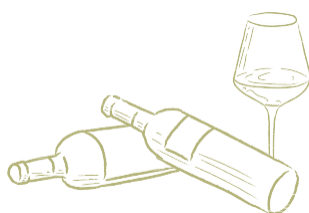




Mixed olives	5
Pickled anchovies, olive oil, espelette pepper	8
Bread & butter	5.5
Charcuterie, remoulade	9.5 / 18
<i>Truffle Saucisson, Saucisse seche, Corsican Coppa, Noix d'épaule</i>	
Cheese & Honey Pairing	8.5 / 16
<i>Sauvaget Cendre, Petit Brillat-Savarin, Fourme D'Ambert, Comté AOP</i>	
Baked St Marcellin, truffle honey	10
Sea bream crudo, grapefruit, chili basil oil	14
Cheese beignets, onion confit	8
Croquettes of the day	9
<u>To Share</u>	
Whole Brill, capers, olives, lemon, trout roe, sauce Dugléré	58
Côte de boeuf, beurre café de Paris, sauteed green beans persillade, frites	90
Moules marinières	18
Cod, vadouvan sauce, samphire, butter beans, trout roe	27
Gnocchi, brown butter, fresh herbs, pangrattato, mixed vegetable	23
Roasted butternut squash, labneh, red chicory, tomatoes and grilled red peppers	24
Dry aged beef Chateaubriand, peppercorn sauce	27
Baby Chicken, grenobloise sauce	26
Lamb rump, merguez, pomme purée, black olives lamb jus	31
Confit pork belly, grilled prawns, langoustine bisque, carrots, courgettes, basil	29
Frites & béarnaise	6
Red and green lettuce, chives, lemon dressing	12
Green bean salad or green bean en persillade	12



All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes.

Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.