

## Fruits de Mer

English Rocks £1.75 each  
Scottish Rocks £1.75 each

Six langoustines £22.00  
with mayonnaise or à la plancha  
Cornish crab £12.00  
Shellfish gratin £14.00  
Scallops, Provençal £14.50  
Squid, Espelette peppers £9.50

Six Rocks with sausages £15.00  
Six Rockefeller £12.00

Plateau de fruits de mer £45.00 for two  
Petit plateau £25.00 for one  
Grand plateau with lobster £65.00

Grilled half lobster £19.50  
Warm lobster salad £19.50

## Salad

Smoked eel £8.50

Heritage tomato £7.50

Lyonnaise £8.50

## First Course

Charcuterie, terrines, pâtés, rillettes £9.50  
Terrine de foie gras £14.50  
Sauté de foie gras £14.00  
Six escargots à la Bourguignonne £8.75  
Smoked wild salmon £16.00  
Steak tartare £8.50/£17.00  
Scottish girolles £11.00

## Soup

White gazpacho £6.50

Bisque £8.75

Vegetarian menu available upon request

Please inform the person taking your order if you have any dietary requirements or food allergies.

## Fish

Bourride £18.00  
Halibut, girolles and peas £19.00

Dover sole £28.00  
Sea bass £23.00

## Meat and Offal

Manx Loaghtan lamb £22.00  
Calf's brains £16.50

Petit salé £16.50

Onglet aux échalotes £ 14.50  
Blanquette de veau £15.50

## Game and Poultry

Lapin à la piperade £18.00

Squab pigeon £22.00

Confit de canard £15.00

Rotisserie Les Landes chicken **half** £17.50 **whole** £33.00

## Rôti et Chariot

<b>Monday</b>	Suckling pig	£15.00
<b>Tuesday</b>	Shoulder of lamb	£18.50
<b>Wednesday</b>	Loin of English veal	£22.50
<b>Thursday</b>	Rack of pork	£17.00
<b>Friday</b>	Rack of lamb	£22.50
<b>Saturday</b>	Sirloin of beef	£22.50
<b>Sunday</b>	Rib of beef / Leg of lamb	£18.00

All served with vegetables and potatoes

## To Accompany

Green salad £3.25  
Spinach £3.25  
Tomato salad £3.50

Selection of vegetables £5.50  
Peas and broad beans £4.50  
Carrots £3.25

Jersey Royals £4.50  
Gratin dauphinois £3.50  
Chips £4.50

Sunday and midweek lunch menu  
£19.50 for two courses  
£24.50 for three courses

17.5% VAT is Included.  
12.5% discretionary service charge will be added to your bill.

## pudding

St Emilion au chocolat £7.50  
Crème caramel £5.00  
Scottish raspberries £7.50

Elderflower jelly and summer berries £6.50  
Gooseberry soufflé £8.75  
Apricot and almond tart £7.00  
Six Madeleine and crème fraîche £8.00

Cherry clafoutis £8.00  
Ice cream and sorbet £5.75  
Tarte au citron £6.50

## Cheese & Savoury

Chariot £9.25

Devils on horseback £4.75

Rarebit £5.50

## Coffee and Tea

Espresso £3.00 / £3.50  
Ristretto £3.00  
Macchiato £3.10

Fresh mint / lemon verbena £3.00  
English breakfast / Earl Grey £3.00  
White / jasmine £4.00

## Pudding Wine

100ml glass

2008 Muscat de Saint Jean de Minervois "Douce Providence", Clos de Gravillas £6.50  
2007 Maury, Vin Doux Naturel, Mas Amiel, Roussillon, France £6.75  
2007 Botrytis Semillon, "Riverina", Elderton, South Australia £8.00  
2007 Jurançon "Clos Thou", Henri Lapouble-Laplace, South West France £8.50  
2006 Pinot Noir Beerenauslese, Helmut Lang, Burgenland, Austria £10.50  
2006 Tokaji Aszú, 5 Puttonyos, Royal Tokaji, Hungary £12.50  
2005 Château Lafaurie Peyraguet 1er Cru Classé, Sauternes, France £13.50  
1966 Banyuls Grand Cru, Vin Doux Naturel, Vall' Auris, Roussillon, France £13.00

## Port and Madeira

100ml glass

2004 Dow's Late Bottled Vintage Port £5.75  
10 yo Graham's Tawny Port £7.00  
1998 Graham's "Quinta dos Malvedos" £11.00  
1977 Warre's Vintage Port £22.75  
10 yo Blandy's Medium Dry Verdelho Madeira £9.50  
2001 Blandy's Harvest Malmsey Madeira £7.00  
1958 Cossart Gordon Bual Madeira £24.00

## Digestifs

50ml glass

Marc de Bourgogne Briottet £6.00  
La Vieille Prune, Louis Roque £9.50  
Remy Martin Coeur de Cognac £9.00  
Delamain Pale & Dry XO, Cognac £12.50  
Clos Martin VSOP 8 ans d'age, Folle Blanche, Armagnac £8.00  
Selection Darroze, Domaine de Peyrot 1977, Armagnac £14.00  
Somerset Cider Brandy 10 yo £7.50  
Dupont 17 ans d'Age, Calvados du Pays d'Auge £12.50

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12.5% discretionary service charge will be added to your bill all of which goes to the staff.