



## S N A C K S

Tomato en croûte *Sea* | Colchester oyster, pickled shallot *Sea*

## S T A R T E R S

Trout mi cuit, cucumber, taragon 18

Tomato and burrata salad, black olive 15

Roasted French squab, rhubarb, saucisse de Morteau 20

Hand-dived scallop, fennel, saffron clams, apple 22

Glazed short rib, puffed potato, wild garlic 17

## M A I N S

Roasted duck breast, foie gras, blackcurrent 40

Stuffed and herbcrusted halibut, sauce veronique, courgette 40

Salt marsh lamb, Goats Curd, Isle of White Tomato, Spring Vegetables 35

Wild seabass, escabeche, red pepper 35

Beetroot tart, horseradish, onion 25

## D E S S E R T S

Brillat-Savarin cheesecake, passionfruit, mango 12

Champagne jelly, spring fruits 12

Peach parfait, almond praline, almond sorbet 12

Pear tatin, calvados caramel, vanilla ice cream 12

British and French cheese, lavroche, quince 12

THURSDAY 9<sup>ST</sup> MAY

please inform your server if you have any food allergies