

WHILST YOU WAIT

Harrisa nuts £4.5

Vegetable crisps £3 VG

Selection of Artisan breads £3.5
salted butter

Nocellara olives £4.5 VG

SHARING PLATTERS

Fish board £17.5

salmon rilette, salmon tartare, prawn cocktail, anchovies dip, crudité, toasted bread

Charcuterie board £18

Jesus salami, saucisson sec, Bayonne ham, duck rilette, red grape mustard, céleri rémoulade, toasted bread

TARTES FLAMBÉES

Classique £7.5

crème fraiche, bacon, chives, white onion

Vegetarian £8 VE

crème fraiche, feta cheese, green pepper, thyme, truffle

LES OEUFS

available until 4pm

Benedict £6.50/£12

cooked ham, poached egg, Hollandaise, English muffin

Florentine £6.75/£12.5 VE

spinach, poached egg, Hollandaise, English muffin

Arlington £7.25/£12.5

smoked salmon, poached egg, Hollandaise, English muffin

Avocado on toast £8.5

poached egg, cherry tomato salsa, sourdough

HORS D'OEUVRES

Tuna Niçoise £16

soft boiled egg, new potato, green beans, black olives, cherry tomatoes

Caesar salad £7.5 / £11.5

add chicken £4.5 / add prawns £6.5

Roasted & pickled beetroot £8/£12 VE

whipped goat cheese, apple, watercress, candy walnuts

Escargot de bourgogne £10.5

Burgundy snails, baguette

French onion soup £8.5

crouton, gruyere

Severn & Wye smoked salmon £10.5

brioche, crème fraiche

Colchester Rock Oyster £3each

mignonette sauce

Confit duck & duck liver terrine £10.5

brioche, pear chutney

Atlantic prawn cocktail £12.5

avocado, celery, shallots, Mary Rose

Steak tartare £9.75/£15.75

toasted bread

CHEF'S SEPCIAL

Whole grilled lobster £38

pomme frites, mesclun salade

Cote de boeuf £38 pp

serves two

Fruits de mer £45pp

*serves two
Colchester rocks, Atlantic prawns, dressed crab*



PLATS PRINCIPAUX

Moules frites £16

mariniere sauce, parsley

Baby chicken £18

mesclun salade, aioli sauce

Lamb rump Persillade £22

herb crust, ratatouille, pomme dauphinoise, rosemary jus

Duck confit £17.5

puy lentils, baby carrots, port jus

Saucisse d'auvergne aligot £17.5

Toulouse sausage, cheesy mash potatoes, carrots, red wine jus

Grilled trout £19.5

sautéed broccoli, salmon caviar, chive Hollandaise

Seared seabass £18.5

saffron braised fennel, sauce Vierge, new potatoes

Lemon sole meunière £29.5

buttered new potatoes, samphire

Grilled butternut steak £15 VG

red pepper compote, vegan cheese, toasted pumpkin seeds

Pea and courgette risotto £15.5 VE

goats' cheese, shaved fennel salad

GRILLADES

Steak haché £14.5

skinny fries, sauce au poivre

Steak Frites £18.5

flat iron, skinny fries, béarnaise sauce, watercress

Fillet de boeuf au Poivre £35

28-day dry aged native breed grass-fed beef fillet, green beans, sauce au poivre

LES GARNITURES £4.5

Creamed spinach

Green salad

Pommes frites

Tomato & shallots

Haricots verts

Pommes purée

FROMAGES, DESSERTS & GLACES

Crème caramel £6.5

Twice-baked cheesecake £6.5

blueberry compote

Fresh seasonal fruit salad £6.5 VG

Classic apple tarte Tatin £7

vanilla ice cream

Tart au citron £7.5

French meringue, strawberry sorbet

Profiteroles £7.5

crème pâtissière, vanilla ice cream, warm chocolate sauce

Valhrona chocolate & strawberries £16

chocolate mousse, Tanqueray gin marinated strawberries, honeycomb (serves two)

Glaces et sorbets £5.5

Sélection de fromage £11.5

selection of pasteurized cheeses, crackers

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.