

BRUNCH

[SERVED ON WEEKENDS UNTIL 5PM]

French toast

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

Eggs Benedict / Royal / Florentine

Poached eggs, English muffin, hollandaise sauce
Serrano ham / smoked salmon / spinach

Truffle scrambled eggs

Toasted sourdough, summer truffle

Eggs Imperial

Lobster, poached egg, hollandaise

Croque monsieur

Brioche, French ham, gruyere, bechamel sauce
+ fried egg

Avocado toast

Crushed avocado, poached , pumpkin seeds, sesame seeds, pomegranate

+ toasted feta

+ grilled halloumi

+ Severn & Wye smoked salmon

Lobster and prawn roll

Poached lobster, prawns, Japanese mayonnaise, brioche roll, French fries

SALADS

Chicken Caesar salad

Corn fed chicken breast, baby gem lettuce, chicken croquette, parmesan, anchovy fillets, Caesar dressing

+ grilled halloumi

+ crispy Alsace bacon

Superfood Salad

Bulgur, kale, tomato, cucumber, spring onion, cured lemon, mint, Ezme paste

+ grilled halloumi

+ corn fed chicken breast

+ Severn & Wye smoked salmon

Lobster Caesar salad

Poached lobster, baby gem lettuce, brioche croutons, Japanese dressing, avruga caviar, lobster oil

+175ml glass *Château La Gordonne Provence Rosé*

STEAKS

Grass fed, 28-day aged British beef, served with French fries, peppercorn sauce, watercress

Fillet 200g

Sirloin 200g

STARTERS

Burrata

Butternut squash purée, truffle honey, red chicory, pumpkin seeds

Prawns

Apricot harissa, bottarga, parmesan risotto

Calamars frits

Paprika, chilli, spring onion, lime aioli

Beef carpaccio

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

MAINS

Stone bass

Fennel & parmesan purée, braised fennel, picked mussels, Laksa sauce

Lobster spaghetti

Whole lobster tail, slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Wild mushroom and truffle rigatoni

Porcini and truffle cream

Corn Fed Chicken Breast

Cassoulet, chicken and apricot sausage, Alsace bacon

Wagyu burger

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries

Wagyu sando

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, summer truffle, French fries

SIDES

Fries

Truffle and parmesan fries

Sweet potato fries

Feta & pomegranate

Tender stem broccoli

Red chilli, tahini, sesame seeds

Crushed avocado (ve)

Grapefruit, pomegranate, basil, lemon oil

Buttered green beans

Shallots, toasted hazelnuts

Wilted spinach

Roasted cauliflower cheese

Pomme purée