



Starters

SOUPE DU JOUR (V) 9.00

Served with croutons

**Dairy | Gluten (available Gluten Free/Vegan)*

PAN SEARED SCALLOPS 19.50

Served with corn in four expressions: velvety purée, crisp popcorn, dehydrated kernels and tender baby corn, harmonized with a silky black garlic cream

**Molluscs | Dairy | Sulphites*

BRIE RÔTI D'AUTOMNE (V) 13.00

Velvety baked Brie paired with honey-glazed figs and toasted pecan nuts, served with crispy baguette slices for the perfect bite

**Gluten | Nuts | Dairy*

PANNA COTTA DE BISQUE DE HOMARD 13.50

Silky lobster bisque panna cotta, paired with sautéed prawns flambéed in cognac with a touch of piment d'espelette

**Sulphites | Shellfish | Dairy*

NOIX DE SAINT-JACQUES DE CHAMPIGNONS (VE) 11.00

Pan seared mushroom scallops served on a fragrant minted pea purée, finished with smoky, crispy vegan bacon lardons

**Sulphites | Gluten | Soy*

FILET DE POISSON ET FRITES 10.00

Delicately fried fish served in a crisp filo tartlet, paired with silky guacamole, refined rémoulade and perfectly crisp matchstick fries

**Dairy | Sulphites | Gluten*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 12.00

Served with creamy white wine sauce and parmesan

**Dairy | Eggs | Gluten | Sulphites*

CROQUETTES DE POULET CÉSAR & PARMESAN 12.50

Crisp golden chicken croquettes with a creamy caesar filling, served alongside charred baby gem lettuce and fine parmesan shavings

**Gluten | Sulphites | Eggs | Dairy | Fish*

MILLE-FEUILLE OF DUCK PÂTÉ 12.00

Delicate puff pastry filled with duck liver pâté and ripe figs, finished with a port wine reduction and toasted pistachios

**Gluten | Sulphites | Dairy | Eggs | Nuts*

CRISPY PORK BELLY BITES 13.00

Served with sweet cipollini onion jam, velvety braised red cabbage purée, finished with fresh thyme and crumbles of creamy goat cheese

**Gluten | Dairy | Sulphites*

BURRATA EN JARDIN DE TOMATES & PESTO PISTACHE

11.00 (V)

Lusciously creamy burrata served over layered heirloom tomatoes, finished with vibrant caprese salsa, pistachio pesto and delicate shavings of aged Parmesan served with music bread

**Sulphites | Nuts | Dairy | Gluten*

Mains

CRISPY PORK BELLY 28.50

Served with golden pan seared potatoes & savoy roulade, celeriac rémoulade, black pudding and finished with a silky confit apple purée

**Dairy | Sulphites | Eggs*

PAN SEARED DUCK BREAST 30.00

With a sour cherry-red wine reduction served with pommes dauphine, buttered broad beans, tender asparagus and roasted beetroot purée

**Sulphites | Dairy*

CHICKEN BALLOTINE 27.50

Stuffed with gorgonzola, caramelised onion and walnuts accompanied by tender green beans and confit cherry tomatoes.

Served with a velvety potato purée and cognac cream

**Dairy | Sulphites | Nuts*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 25.00

Served with a creamy white wine sauce and parmesan shavings

**Dairy | Sulphites | Eggs | Gluten*

MOULES FRITES À LA CRÈME 27.00

Plump fresh mussels with shallots, tarragon and garlic in a crème fraîche sauce with a side of french fries

**Dairy | Gluten | Molluscs | Sulphites*

SLOW-BRAISED OX CHEEK 29.50

Served in red wine sauce, silky pommes purée, honey-glazed carrots, roasted romanesco with green beans, braised red cabbage purée & pancetta crisp

**Dairy | Sulphites*

GOLDEN TARTELETTE D'OIGNON (V) 24.50

Accompanied by comet custard and slow-roasted cherry tomatoes

**Dairy | Sulphites | Gluten | Eggs*

SUPREME OF SALMON 28.50

With a mushroom truffle cappuccino sauce served with potato mille-feuille, sautéed mushrooms and truffle pâté

**Dairy | Sulphites | Fish | (no coffee)*

SQUID INK LINGUINI WITH FRUITS OF THE SEA 28.50

Served with mussels, prawns, squid & clams coated in a white wine sauce, garlic & saffron reduction

**Crustaceans | Shellfish | Gluten | Dairy | Sulphites*

PAN SEARED LAMB RUMP 33.50

With velvety mint béarnaise, tender buttered leeks and peas, slow-confit tomatoes and fragrant rosemary-garlic new potatoes

**Dairy | Sulphites | Eggs*





Grill

ALL STEAKS ARE SERVED WITH:

**THICK, HAND CUT, TWICE COOKED CHIPS,
GRILLED VINE TOMATOES, WATERCRESS,
MUSHROOMS AND A CHOICE OF SAUCE:**

**BÉRNAISE | STILTON | GREEN PEPPERCORN
CHIMICHURRI | GARLIC BUTTER | DIANE**

**CVC FLAGSHIP CHATEAUBRIAND 20 OZ
(FILLET STEAK TO SHARE) 112.00**

*spectacular, succulent 'king of steaks' for 2 to share:
served sliced on a sharing board - aged and locally
produced*

HOUSE RUMP 20 OZ 65.00

*spectacular, succulent, single muscle rump for 2 to
share: served sliced on a sharing board - aged and
locally produced*

SIGNATURE RUMP STEAK 8 OZ 30.00

*superb quality rump, rolled, trimmed of any fat -
aged and locally produced*

SIGNATURE SIRLOIN STEAK 10 OZ 39.00

premium quality sirloin - aged and locally produced

SIGNATURE FILLET STEAK 8 OZ 56.00

*'King of steaks' trimmed, rolled - aged and locally
produced*

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in bold and denoted by asterisk. Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to ALWAYS let your server know everything you may be allergic to, before you place your order.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if you allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

Sides

VEGETABLE SELECTION 5.00

mix of fresh vegetables

CHIPS 5.00

thick hand cut, twice cooked

CAULIFLOWER CHEESE 6.00

**Dairy | Gluten*

**HONEY ROASTED CARROTS WITH ORANGE
ZEST & PISTACHIO CRUMBLE 6.00**

**Nuts*

SWEET POTATO FRIES 5.00

SWEET POTATO MASH 5.00

**Dairy*

FRENCH FRIES 5.00

**JERSEY ROYALS, WHIPPED FETA & CHIVES
7.00**

**Dairy*

ROASTED ROOT MÉLANGE 7.00

*carrots, parsnips, beetroot, celeriac with
sage & hot honey *(spicy)*

**BABY GEM, MANCHEGO, CROUTONS,
CAESAR DRESSING 7.00**

**Dairy | Gluten | Fish*

**PARMESAN & TRUFFLE FRENCH FRIES
7.00**

**Dairy*

DAUPHINOISE POTATOES 7.00

**Dairy*

****We love our staff and hope you do too; we wanted to let you know that all tips and service charges are distributed to waiting staff and all those who looked after you, the kitchen staff and the bar staff, none is taken by the owners****

A DISCRETIONARY 10% SERVICE
CHARGE WILL BE ADDED TO YOUR
BILL.

