

## NIBBLES

### Bread basket 5.5

French baguette, sourdough, olive bread, Isigny Sainte-Mère AOP butter (kcal 522)

### Marinated mixed olives (ve) (kcal 88) 6

### Sri Lankan style cashew nuts (kcal 437) 5.5

### Nduja and mozzarella calzone 9

Red pepper coulis (kcal 200)

### Octopus bruschetta 8.5

Octopus escabeche, marinated red peppers (kcal 119)

### Black bean hummus (ve) 8

Pomegranate, tortilla chips (kcal 421)

### Samphire pakora 8.5

Spiced mayonnaise (kcal 482)

## STARTERS

### Burrata panzanella 14

Tomato, sourdough, olives, capers, basil, tomato consommé (kcal 321)

### Octopus carpaccio 18.5

Fennel, capers, mango caviar, lemon oil, octopus emulsion (kcal 152)

### Scallops 18.5

Yellow carrot & ginger purée, apple, carrot crisp (kcal 247)

### Calamars frits 12.5

Paprika, chilli, spring onion, lime aioli (kcal 605)

### Beef carpaccio 17

Pickled shimeji, ponzu dressing, shiso cress (kcal 305)

## SIDES

### Fries 6

(kcal 450)

### Truffle and parmesan fries 7

(kcal 588)

### Sweet potato fries 7

Feta & pomegranate (kcal 600)

### Half avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil (kcal 213)

### Panzanella salad 6

(kcal 77)

### Roast Chantenay carrots 6

Confit shallot, candied walnuts (kcal 126)

### Buttered green beans 6.5

Shallots, toasted hazelnuts (kcal 138)

### Wilted spinach 6

(kcal 155)

### Tartare mashed potatoes 6.5

Shallot, parsley, gherkin, capers (kcal 281)

## SALADS

### Superfood salad (ve) 13.5

Kale, chick peas, sundried tomato, cauliflower, pomegranate, tahini dressing, Japanese seasoning (kcal 486)

+ grilled halloumi (kcal 346) 6.5

+ corn fed chicken breast (kcal 409) 9.5

+ Severn & Wye smoked salmon (kcal 57) 8

### Chicken Caesar salad 22

Corn fed chicken breast, baby gem lettuce, chicken croquette, parmesan, anchovy fillets, Caesar dressing (kcal 621)

+ grilled halloumi (kcal 346) 6.5

### Lobster Caesar salad 32

Poached lobster, baby gem lettuce, rosemary croutons, Japanese dressing, lobster oil (kcal 554)

### Tuna Niçoise 22

Ortiz white tuna, orzo, cherry tomato, soft boiled hen's egg, fine French beans, tonnato sauce (kcal 660)

### Sainte-Maure goats' cheese salad 18

Sainte-Maure fromage blanc, mixed leaves, apple caviar, candied walnuts, brioche crouton (kcal 428)

## MAINS

### Stone bass 28

Asparagus, crayfish, courgette & parmesan purée, vanilla sauce Vierge (kcal 483)

### Crozet risotto 22

Yellow & green courgette, peas, Sainte-Maure fromage blanc, puffed potato, pea shoots (kcal 568)

### Halibut 39

Tartare potato croquette, bok choy, parsley sauce (kcal 517)

### Lobster spaghetti 36

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil (kcal 842)

### Wagyu burger 22

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, coleslaw (kcal 1297)

### Chicken breast 24

Parisian gnocchi, crispy bacon, peas, baby gem, confit shallot, pea purée, mint oil (kcal 761)

### Beef fillet 38

Grass fed British beef, pommes paille, watercress purée, red wine jus (kcal 476)

### Miso roasted aubergine (ve) 17.5

Spring onions, sesame seed, coriander, fregola (kcal 360)

### Wagyu sando 26

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, black truffle, fries (kcal 1180)

THE DAILY RECOMMENDED CALORIE INTAKE PER ADULT IS 2,000 KCAL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.