

BRITISH OYSTERS & SHELLFISH

Rock oysters £3 each/minimum 4 oysters	Plateau de fruits de mer for two tiger prawns, mussels, clams, six rock oysters, crab 48	Deluxe plateau de fruits de mer for two with ½ lobster 61
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TO START

Warm rosemary focaccia 3.5	Planche de charcuterie 20
Smoked salmon and crab crostini 8.5	Avocado, pomegranate and pistachio salad 11
Manzanilla olives and smoked almonds 7	Fresh Shetland mussels, white wine, parsley, cream 12
Fresh crispy calamari with sriracha aioli 12.5	

TO SHARE

Cote du Boeuf

(For two people, 700gr)

Robata grilled 35-day aged Irish cote du boeuf, served with celeriac, parmesan, truffle 29/per person

Add ½ lobster 20

Add 3 king prawns 15

Fondue Savoyard

(For two – three people to share)

Comte d'estive, emmental francais, beaufort chalet d'alpage, white wine, baguette, cornichons 44

Raclette

(For two people to share)

Raclette Comtoise, saucisson rosette, saucisson ficelle & sec, jambon, new potatoes, cornichon 41

Sainte-Maure de Touraine

French goat's cheese, lightly toasted bread, walnut and basil vinaigrette, pear and rocket 19

FROM THE ROBATA GRILL

Chermoula king prawns, black olives, ratte potatoes 28
Pan roasted sea bass, Jerusalem artichoke, baby leeks 24
Grilled lobster, garlic and parsley butter with fries and aioli 51
Octopus and chorizo skewers 16
Chicken brochette, tzatziki, spring onions 18
Lamb cutlets, crushed potatoes with black olives 25
Confit French duck leg, pommes saladaise 21
Grilled pumpkin, mushroom ragout, crispy sage 17

SIDES

Fries and aioli 5.5
Seasonal vegetable selection 6
Spinach, beetroot and pine nut salad 6

CHEESE & DESSERTS

Salted caramel and chocolate gateau 6.5
Crème brûlée orange and tonka bean 6.5
Vegan and Gluten free apple and almond crunch 7
Ice cream and sorbet 6
French cheese 12

Please note a 12.5% discretionary service charge is added to the final bill
Please inform the person taking your order if you have any dietary requirements or food allergies

CHAMPAGNE COCKTAIL

16

Veuve Clicquot Signature Cocktail

Rose D'assemblage 1818

Hennessy V.S. Damson liqueur, walnut bitters, Veuve Clicquot brut

WINTER WARMERS

12

Vin Chaud

Hot red wine, fresh orange and lemon juice, cloves, cinnamon, star anise

Monkey Tea

Monkey shoulder, Htheoria liqueur, Benedictine, ginger liqueur

Boundary Warm Cider

Monkey shoulder, pernod, cidre Breton, apple juice, winter syrup

Winter Chocolate

Baileys, Frangelico, milk chocolate, chocolate bitters

LONG DRINKS

Refreshing seasonal cocktails served long over ice

12

Truffle Old Fashioned

Monkey shoulder, angostura & orange bitters, black truffle

Passion Mint

Bombay Sapphire gin, passion fruit, elderflower, lemon, fresh mint

Perfect Storm

Dark rum, vielle de prune, lemon juice, honey & ginger syrup

L'anthese

Dried figs infused vodka, balsamic vinegar, homemade raisin syrup, orange juice and lemon juice

Smokey Snow

Mezcal, Hysteria liqueur, orgeat syrup, lime juice, egg white

Folie Rose

Hendricks, aperol, grapefruit juice, peach pure, peychaud's bitters

Pear Hysteria

Hendricks, Htheoria, crème de poire, lime juice, egg white

GIN & TONIC CUPS

Specialist gins, served with Fever Tree tonic, botanicals and herbs from the garden. The ultimate thirst quencher.

11

Bombay Cup

Lime, orange peel & juniper

Hendricks Cup

Cucumber, thyme & juniper

Gin Mare Cup

Juniper, orange peel & basil

VIRGIN COCKTAILS

8

Blackberry Bellini

Blackberry, cranberry juice and lemonade

Shirley Temple

Ginger ale, grenadine

BOTTLED BEER & CIDER

Peroni on tap 6

Peroni bottle 5.5

Peroni-gluten free bottle 6

Cidre Breton 5.5