

## BRITISH OYSTERS & SHELLFISH

Rock oysters	Plateau de fruits de mer for two	Deluxe plateau de fruits de mer for two
six 14	tiger prawns, mussels, clams, six rock	with ½ lobster 58
twelve 26	oysters, crab 45	

### 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 18

Add 3 king prawns 14

#### Fondue Savoyard

Comte d'estive, emmental francais, beaufort chalet d'alpage, white wine, baguette, cornichons 42

#### Raclette

Raclette Comtoise, saucisson rosette, saucisson ficelle & sec, jambon, new potatoes, cornichon 39

#### 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 25
Pan roasted sea bass, Jerusalem artichoke, baby leeks 24
Grilled lobster, garlic and parsley butter, half / whole 26 / 48
Octopus and chorizo skewers 16
Chicken brochette, tzatziki, spring onions 18
Lamb cutlets, crushed potatoes with black olives 22
Confit French duck leg, pommes salardaise 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

## CHAMPAGNE COCKTAIL

14

### 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 pastris, cidre Breton, apple juice, winter syrup

### Winter Chocolate

Baileys, Frangelico, milk chocolate, chocolate bitters, winter spiced syrup

## LONG DRINKS

*Refreshing seasonal cocktails served long over ice*

12

### Chocolate Martini

Reyka Vodka, Kahlua, crème de cacao, chocolate bitters

### L'anthese

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

### Passion Mint

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

### Perfect Storm

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

### Smokey Snow

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

### Guigaco

Mezcal, overproof rum, lime juice, lavender syrup

### Folie Rose

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

### Pear Hysteria

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

## GIN & TONIC CUPS

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

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