

## — OYSTERS —

Colchester Rock  
*½ doz* 13.50 / *doz* 27.00

Selection  
*½ doz* 14.00 / *doz* 28.00

Jersey Rock  
*½ doz* 13.50 / *doz* 27.00

Beau Brummell  
*½ doz* 16.50

Rockefeller  
*½ doz* 16.50

Kilpatrick  
*½ doz* 16.50

## — CAVIAR —

*With buckwheat blinis and sour cream*

Aquitaine  
30g 40.00    50g 67.50  
125g 165.00

Royal Belgian Oscietra  
30g 52.00    50g 86.00  
125g 210.00

Beluga  
30g 160.00    50g 268.00  
125g 660.00

## — CRUSTACEA AND MOLLUSCS —

Cherrystone clams *½ doz* 19.50    Native lobster cocktail 35.00

*Cold or warm* Potted shrimps 14.00    Prawn cocktail 16.50

Dressed crab 19.00/28.50

Devonshire crab and avocado pear 16.00

## — SOUPS —

Pea, poached Banham egg and pea cress 8.50

Lobster bisque 14.00    *Hot or cold* Beef consommé 10.00

## — SMOKED FISH —

Lincolnshire smoked eel 18.00

Hansen & Lydersen salmon 17.50/35.00

*London smoked Faroe Island sustainable salmon with a sweet beech wood and juniper taste*

Forman's wild Scottish salmon 32.00/48.00

*Traditional London salt cure that gives the salmon a gamey, creamy texture and a taste recognisable for centuries*

## — APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00

Isle of Wight tomato salad with Stawley goat's cheese and basil 14.50

*Hot or cold* Secrett's Farm asparagus 13.50

Seafood salad 46.00

Cured Chalk Stream trout, cucumber ketchup and dandelion 16.50

Marinated salmon, dill and mustard sauce 19.00

Steak tartare 14.00/30.00

Ballotine of goose foie gras and Sauterne jelly 23.00

## — FISH & SHELLFISH —

Plaice	<i>Grilled – Meuniere – Fried</i>	23.00
Halibut	<i>Grilled – Poached</i>	32.00
Native lobster	<i>Grilled – Newburg – Thermidor – Cold</i>	60.00
Turbot	<i>Grilled – Poached</i>	49.00

## — SOLE —

Dover sole *Grilled – Meunière – Poached* 48.00

Lemon sole, sauce vierge 25.00

Goujons, tartar sauce 27.00/48.00

## — SPECIALS —

Lamb rump, courgette, onion puree and broad beans 23.50

## — MEAT AND GRILLS —

Carving trolley of the day 25.00

Lamb kidneys and bacon 18.00      Lamb cutlets, mint jelly 29.00

Rose County fillet of beef 32.00

Mixed grill 28.00

*Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage*

## — OMELETTES —

Smoked salmon and chive 17.50      Caviar 45.00      Lobster and crab 31.00

## — VEGETARIAN —

Pearled spelt and pea risotto 17.50

Provençale vegetable tart 16.50

## — VEGETABLES —

French beans 4.75      Leaf spinach 5.50      English peas 5.00

Cauliflower cheese 5.00      Buttered carrots 4.75

Potatoes: *fried, roast, boiled or creamed* 4.50      Gratin Dauphinois 6.00

Truffled creamed potatoes 8.00

## — SALADS —

Isle of Wight tomato and shallot salad 6.50

Pickled cucumber 4.00

Rocket and parmesan 6.00      Mixed salad 5.00      Green leaf 4.75

*Food allergies and intolerance: Before ordering please speak to our staff about your requirements.*