

September

Olives en Provençal	4
Seasonal Crudites, Aioli	6
Mersea Oysters, Elderflower & Champagne Mignonette	4.5 each

Crown Estate Venison Rillettes, Cornichons, Sourdough	7
Heritage Beetroots, Goats Cheese, Croutons (v)	9
Pâté En Croûte	13
Dorset Snails, Wild Garlic & Parsley Butter	14
Dry Aged Steak Tartare, Pommes Allumettes	15/29
Citrus Cured Salmon, Dill Crème Fraiche, Pickled Cucumber	9

Bavette, Pommes Frites, Sauce Au Poivre (served medium rare)	24
Dairy Cow Sirloin 300g, Pommes Frites	36
Rotisserie Chicken, Girolles, Jus Gras, Pommes Frites, Butterleaf Salad	26/50
Creedy Carver Duck, Confit Leg, Beetroot, Chicory, Blackberries	42
Wild Mushroom Vol-au-Vent, Poached Egg, Béarnaise (v)	19
Turbot Tranche, Tenderstem Broccoli, Hollandaise	40

Petit Pois À La Française	6
Pommes Frites, Aged Beef Fat	5
Jersey Royals	6
Green Beans, Confit Shallot, Garlic Butter	6
Butterleaf Salad, Lemon Vinaigrette (v/vg)	5
Seasonal Vegetables	6

Valrhona Chocolate Mousse, Cherries	10
Vanilla Crème Brûlée	8
Crème Caramel	9
Selection of French Cheeses	12