

Starters

Smoked haddock Carpaccio 14.00

Pan fried foie gras with Puy lentils 18.00

Cream of Jerusalem artichoke, mushrooms and truffle 14.00

Fresh marinated salmon, mustard and dill sauce 14.00

Terrine of duck, pork and foie gras 15.00

Colchester native oysters ½ doz 16.00

Main courses

Lobster Thermidor 35.00

Baked Dover sole "Silver Jubilee" 30.00

Grilled wild turbot with sauce Béarnaise 30.00

Tournedos of Mey selection beef, and truffle potato 28.00

Roasted partridge with Savoy cabbage 22.00

Roast fillet of lamb "Grand Mère" 26.00

Desserts

Le plateau de fromages 12.00

Prune tart 'souffle', Armagnac ice cream

Jasmin and Jivara chocolate jelly with banana ice cream

Warm Guanaja lava cake, pistachio ice cream and green apple

Coffee 'Savarin', mandarin sorbet and almond nougatine

Poached pear with crème brulée and pain d'épice

All desserts 12.00

Prices include VAT at 17.5%.
A discretionary service charge of 12.5% is applicable.