

Loch Ryan Native  
½ doz 22.50 / doz 45.00

Jersey Rock  
½ doz 13.50 / doz 27.00

Rockefeller  
½ doz 16.50

## — OYSTERS —

Wiltons Selection  
½ doz 20.00

Beau Brummell  
½ doz 16.50

Colchester Native  
½ doz 22.50 / doz 45.00

Wild Colchester Rock  
½ doz 14.70 / doz 29.40

Kilpatrick  
½ doz 16.50

## — CAVIAR —

*With buckwheat blinis and sour cream*

Oscietra  
30g 45.00    50g 75.00

Royal Beluski  
30g 80.00    50g 132.00

Beluga  
30g 240.00    50g 400.00

## — CRUSTACEA AND MOLLUSCS —

Dressed crab 19.00/28.50    Native lobster cocktail 30.00    Prawn cocktail 15.50

½ doz Cherry Stone clams 12.00    Cold or warm potted shrimps 14.00

Avocado pear and white crab 16.00    Baked scallops, leeks and truffle 18.50

Scottish langoustine *Cold, Cocktail or Meunière* 34.00

## — SOUPS —

Hot or cold Vichyssoise 8.50    Lobster bisque 14.00    Hot or cold beef consommé 10.00

## — SMOKED FISH —

Glenarm Irish, organic salmon 16.00    Eel 18.00

Forman's wild Scottish salmon 28.00/42.00

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

King's wild Scottish salmon 28.00/42.00

*A lighter modern touch that brings a round and sweet flavour with a hint of oak smoke*

## — APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00

Childtwickbury goat's cheese, beetroot and watercress salad 14.00

Deep fried whitebait, tartar sauce 10.00

Seafood salad 46.00

Marinated salmon, dill and mustard sauce 19.00

Potted Goosenargh duck and scratching 17.50

Ballotine of goose foie gras, apple and Riesling jelly 23.00

## — FISH & SHELLFISH —

Plaice	<i>Grilled – Meunière – Fried</i>	23.00
Halibut	<i>Grilled – Poached</i>	28.00
Wild turbot	<i>Grilled – Poached</i>	44.00
Native lobster	<i>Grilled – Newburg – Thermidor – Cold</i>	60.00
Wild sea bass, sprouting broccoli and citrus vinaigrette		30.00

## — SOLE —

Dover sole	<i>Grilled – Meunière – Poached</i>	45.00
Lemon sole, brown shrimps and capers		24.00
Sole Véronique		28.00
Goujons, tartar sauce		25.00/45.00

## — MEAT AND GRILLS —

Carving trolley of the day		25.00
Calf's liver, bacon and onions	21.00	Mey Selection beef fillet 32.00
Grilled pork chop, butchers sauce	19.00	Lamb kidneys, sauce diable 18.00
Lamb cutlets, mint jelly		29.00
Mixed grill		28.00
<i>Beef fillet, lamb cutlet, lamb kidney, calf's liver, bacon, and sausage</i>		

## — OMELETTES —

Oscietra caviar	50.00	Lobster and crab	31.00
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## — VEGETARIAN —

Spelt risotto with violette artichoke and goat's cheese	16.50
Potato, leek and Lancashire cheese pie	17.00

## — VEGETABLES —

French beans	4.75	Leaf spinach	5.00	Purple sprouting broccoli	4.75
Buttered carrots	4.75	Hispi cabbage and bacon	4.75		
Garden pea purée	4.75	Cauliflower cheese	5.00		
Potatoes: <i>fried, creamed or boiled</i>	4.50	Gratin Dauphinois	5.00	Truffle mash	8.00

## — SALADS —

Pickled cucumber	4.00	Baby gem and salad cream	4.50	Mixed leaf	4.75
Tomato, shallot and basil	5.50	Rocket and parmesan	6.00		

Prices are in Pounds Sterling and include 20% VAT  
A discretionary service charge of 12.5% will be added to your bill