

FOR THE TABLE

Pain de campagne, salted butter 5
Comté gougères, pickled walnut 8
Liver parfait, truffle & Madeira jelly,
duck fat Parker House roll 14
Grilled octopus, pickled chilli
& Gordal olive gilda 4 each
Parmesan fritter, black garlic
& shaved coppa 3.5 each
Barbecued lamb skewer, yoghurt,
pickled turnip, mint & seaweed 9 each

SALADS

Chicken Caesar salad, crispy chicken skin & anchovy 16
Courgette, stracciatella, Gordal olive & almonds 14
Raw & pickled vegetable crudités, buttermilk & soft herbs 14
Grilled asparagus vinaigrette, crushed egg & soft herbs 15

ENTRÉES

Pâté en croûte du jour 15
Crab on toast, shellfish sauce, lemongrass & ginger 20
Snails bourguignon, Pomme Paillason, 'nduja & guanciale 17
White asparagus, pickled celery, seaweed beurre blanc 17
Morel, pancetta & wild garlic vol-au-vent 16
Beef tartare, green peppercorn, smoked bone marrow, potato crisps 15/29

PLATS PRINCIPAUX

Iberico pork chop, braised lentils, Morteau sausage, Gordal olive tapenade 36
300g sirloin of grass-fed beef, sauce au poivre, shallot & parsley 42
Champagne risotto, leek & Colston Bassett 27
Hake en papillote, ratatouille vegetables, soft polenta & salsa verde 32
Barbequed baby chicken, carrot & chermoula 29
Roasted cod, crushed turnip & watercress 32
Lasagne of spring vegetables, parmesan & basil 26
Fish du jour (*market price*)

PLATS POUR DEUX

Grilled monkfish tail, lobster baked fregola & pickled fennel 84
Whole roast chicken, sauce suprême, morels & wild garlic 68
800g rib of grass-fed beef, red wine jus & sauce béarnaise 96

SIDES

French fries, aioli 7
Midland Grand house salad, French dressing 8
Peas à la Francaise, grilled lettuce & pancetta 7
Potato dauphinoise 8/14
Glazed carrots & chervil 7

