ALLERGEN DETAILS

1 - Celery
2 - Cereals containing gluten (wheat, rye, barley & oats)
3 - Crustaceans (prawns, crabs & lobsters etc)
4 - Eggs
5 - Fish
6 - Lupin
7 - Milk
8 - Molluscs
9 - Mustard
10 - Peanuts
11 - Sesame
12 - Soybeans
13 - Sulphur dioxide & sulphites
14 - Tree nuts (such as almonds, walnuts, hazelnuts, brazil, pecans, cashews, macadamia, pistachio)

SMALL BITES

Bread rolls & butter 2, 7

Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 1, 13

Smoked salmon
lemon crème fraîche & caper berries (ngci) 5, 7, 13

Real Cure charcuterie plate
cornichon & pickled vegetables (ngci) 13

ALAIN'S CLASSICS

Prawn cocktail
avocado, cucumber, celery, baby gem salad & cocktail sauce (ngci) 1, 3, 4, 5, 13

A dozen Burgundy snails
with parsley & garlic butter (ngci) 2, 7, 8, 13

Fish & chips
minted mushy peas & tartare sauce (ngci) 4, 5, 13

Beef cheeseburger (8 oz) & French fries
Grass fed dry aged double burger, bacon & bone marrow jam, pickled red onion, tomato, dill pickles & confit garlic mayonnaise 2, 4, 5, 7, 9, 13

TO START

Scottish hand dived scallops
apple & celeriac purée, samphire (ngci) 1, 7, 8

Beef sirloin steak tartare
spicy ketchup & toasted brioche 2, 4, 7, 9, 13

Goat's cheese soufflé
tomato coulis (15 mins) (v) 2, 4, 7

Italian white onion tarte tatin
whipped thyme & lemon vegan feta (v) (vg) 2, 13

MAIN PLATES

Saffron risotto
Parmesan cream, toasted pine nuts & chives, preserved lemon dressing (v) (ngci) 22.00
(vegan option available on request) 1, 7, 13, 14

Pan fried cod
cavolo nero, lobster & scallop sauce (ngci) 1, 3, 5, 7, 8, 13

Cornish plaice meunière
sautéed new potatoes (ngci) 5, 7, 13

Free-range duck breast à l'orange
sautéed spinach (ngci) 1, 7, 13

STEAKS & SAUCES

All of our beef is ethically sourced, grass fed & matured for a minimum of 28 days

Aubrey Allen's picanha steak (8oz)
gremolata & one sauce of your choice (ngci) 5

Dry-aged Heritage Chateaubriand (14 oz) - serves 2
with one sauce of your choice (14oz) (ngci) 100.00

Quarr Cross venison haunch
with one sauce of your choice (8oz) (ngci) 34.00

Red wine jus 1, 13 Green peppercorn sauce 1, 7, 13 Béarnaise sauce 4, 7, 13

SIDES

Braised red cabbage
with cranberries (v) (ngci) 7, 13

Sautéed spinach (v) (ngci) 7

Buttered carrots (v) (ngci) 7

Tenderstem broccoli
with garlic oil (v) (vg) (ngci)

Mixed leaf salad
with house vinaigrette (v) (vg) 13

Sautéed new potatoes (v) (ngci) 7

Dauphinoise potatoes (v) (ngci) 7

French fries (v) (vg)

CHEESE, DESSERTS & HOT BEVERAGES

Selection of 4 French & British artisanal cheeses
with grapes, celery, quince jelly & biscuits 1, 2, 7

Valhrona dark chocolate mousse
sea salt, raspberries & cold pressed extra virgin olive oil (v) (ngci) 7, 12

Basque cheesecake
with mixed berries (v) 2, 4, 7

Bramley apple & blackberry crumble
vanilla custard (v) (ngci) 4, 7

Homemade dairy ice-cream or fruit sorbet
Ice cream (v) (ngci) 7, 14
Sorbet (v) (vg) (ngci) 14 (may contain)

Coffee or tea with lemon madeleine (v) 2, 4, 7