

— RESTAURANT —

V = Vegetarian ingredients

\* = Our crab salad, lobster salad and mussels are subject to availability

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering.

Dishes containing olives may have olive stones present.

All prices include VAT at 20 %

A discretionary 12.5% service charge will be added to all bills and divided amongst staff.

## — ANTI PASTI —

Nocellara Olives .....	2.50
Salted Marcona Almonds .....	2.00

## — STARTERS —

Soup of The Day.....	6.00
Mixed Beets & Goats Cheese.....	7.50
with oat crumbs, red wine & balsamic vinaigrette	
Severn & Wye Smoked Salmon.....	8.50
Summer Salad.....	7.00
with green beans, broad beans, peas & fennel	
Heritage Tomato & Buffalo Mozzarella Salad.....	8.50
Seared Tuna.....	9.50
with black pepper & pistachio crust	
White Crab Salad *.....	11.50
with avocado, chilli, coriander	
Salt & Pepper Squid.....	8.50
with tartare sauce	
Spiced Squid.....	9.50
with fresh chillies & harissa mayonnaise	
Fillet of Beef Carpaccio.....	9.00
with rocket & Grana Padano	
Tiger Prawn & Gremolata.....	8.00 / 14.00
with vegetable julienne	
Steak Tartare .....	9.50

## — MAINS —

Pea & Ricotta Risotto <sup>v</sup> .....	16.00
with grilled gem lettuce	
Pea & Ricotta Risotto and Scallops.....	21.50
with grilled gem lettuce	
Carrot Galette <sup>v</sup> .....	13.50
with hummus, raw vegetable julienne & tomato salsa	
Smoked Haddock & Wester Ross Salmon Fishcake.....	15.00
with Salmorejo sauce, spinach, herb & tomato relish	
Grilled Cod Loin.....	19.00
with petits pois, chorizo & potato parmentier	
Grilled Sea Bass.....	19.00
with salsa verde, summer vegetables & pomegranate	
King Scallops .....	21.00
with citrus vinaigrette, tomato concasse & shaved fennel salad	
Moules Frites* .....	14.00
Chicken Supreme .....	17.50
marinated with green harissa, broccoli, pomme puree & jus	
Lamb Rump.....	20.50
with baby vegetable Provençale	

## BEEF

All cuts of beef are Rare Breed from East Anglia & aged 28 days.  
Comes with your choice of sauce: Béarnaise, Roquefort, Peppercorn

Steak Fillet .....	23.50
with hand cut chips	
Steak Sirloin.....	20.50
with wild rocket & piquillo pepper salsa	

— CHEF'S SUGGESTION —

28 days aged Rare Breed Chateaubriand  
for two people, served with chips,  
mixed leaf salad and Béarnaise sauce

65.00

— SIDES —

Cherry Tomato & Shallot Salad.....	4.00
Green Leaf Salad.....	4.00
Rocket Salad & Grana Padano.....	5.00
French Beans .....	4.00
Wilted Spinach.....	5.00
Bowl of Hand Cut Chips.....	4.00
New Potatoes .....	4.00
Mashed Potatoes.....	4.00
Villandry Aspen Fries .....	6.50
chips tossed in Parmesan & white truffle oil	

— LES ASSIETTES —

Mediterranean Mezze Platter.....	14.00
Artisan Cheese Board.....	10.00
Charcuterie Platter of Finest Cured Meats.....	15.00

— SUGGESTED WINES —

Our finest wines served by the glass

<u>WHITE WINE</u>	125ml / 175ml
Vouvray, La Dilettante Sec 2012.....	6.50/8.95
Hamilton Russell Chardonnay 2013 .....	8.60/12.50

<u>RED WINE</u>	
Malbec “Grand Reserve”, Bodega Raffy 2010.....	8.20/11.20
Frappato, COS 2013 .....	7.50/10.50

## — DESSERTS —

Warm Chocolate Fondant with salted caramel ice cream .....	6.50
Lemon Panna Cotta with blackcurrants .....	6.00
Summer Berry Pavlova .....	6.50
Coupe Melba .....	6.50
with peach, raspberry sorbet, vanilla ice cream, Chantilly & toasted almonds	
Seasonal Fruit Salad .....	5.50
Ice Creams & Sorbets .....	2.00
no artificial additives or colours	(a scoop)
Villandry Pudding Platter .....	9.00
salted caramel tart, berry pavlova, lemon panna cotta, cheesecake, warm chocolate chimney and mixed sorbets	
Apple Tarte Tatin with vanilla ice cream .....	6.50
French Cheese Board .....	10.00
Chocolate Petits Fours .....	2.50

## — PATISSERIE —

If you wish to have anything displayed  
on our Patisserie Counter from our retail area  
please ask your waiter.

Our range of dessert wines, ports, spirits,  
liqueur & digestifs can all be found on our beverage menu.

