

FOR THE TABLE

Pain de campagne, salted butter 4.5
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 *each*

RAW & SHELLFISH

Seasonal oysters,
pickled seaweed mignonette 4.5 *each*
1/2 dozen 24 | dozen 44
Scallop crudo, seaweed, celery & purslane 14
Tuna tartare, tomato, fennel & soft herbs 16
“The Grand” fruits de mer 95
half lobster, dressed crab, scallop ceviche,
oysters & mussels. Soda bread & seaweed butter

SALADS

Seasonal crudités, whipped aubergine yogurt 10
Charentais melon, Bayonne ham, lime & olive oil 14
White peach, green bean & hazelnut ajo blanco 12
Courgette, stracciatella, lemon & almond 12

ENTRÉES

Pâté en croûte du jour 14
Crab toast, elderflower, shellfish sauce 19
Snails bourguignon, Pomme Paillason, ‘nduja & guanciale 16
Tomato & peach gazpacho, goats curd & jalapeño 14
Veal sweetbread, petits pois & girolle vol-au-vent 19
Brandywine tomato, gordal olive, basil & beurre noisette 14

PLAT PRINCIPAUX

Confit lamb navarin, summer vegetables & mint 32
300g sirloin of grass-fed beef, sauce au poivre, shallot & parsley 40
Courgette & pea risotto, girolles & aged parmesan 24
Hake en papillote, ratatouille vegetables, soft polenta & salsa verde 32
Grilled poussin, red pepper glaze, green olive tapenade 27
Chalk stream trout, sorrel, smoked butter & vermouth beurre blanc 29
Twice baked goats cheese soufflé, preserved lemon & watercress velouté 24

PLATS POUR DEUX

Barbequed monkfish tail, baked lobster fregola & pickled fennel 78
Whole roast chicken, Vin Jaune, wild mushroom & mustard leaf 70
800g rib of grass-fed beef, sauce Choron, mustard & horseradish cream 96

SIDES

French fries, aioli 7
Midland Grand house salad, French dressing 8
Petits pois à la Française, grilled lettuce 7
Potato dauphinoise 8/14