



Mother's Day Menu 2026

Miche de pain, beurre demi-sel 6.50
Warm bread and butter

Starters

Tortellini aux potiron v
Roasted pumpkin and goats' cheese tortellini, Parmentier espuma, croutons

Fromage de chèvre v
Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Tarte au crabe
Handpicked Devon crab and leek tart, guacamole, cocktail dressing, Granny Smith apple

Maquereau
Teriyaki glazed mackerel filet, houmous, chorizo and chickpea salad, coriander dressing

Saumon fumé
London oak-smoked salmon, lemon crème fraîche, blinis, caperberry

Tartare de boeuf H
Beef tartare, 64°C egg yolk, bone marrow, black truffle

Terrine de lapin
Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Escargots de Bourgogne
6 Burgundian Petits Gris snails, garlic and parsley butter

.....Crustaceans.....

Huîtres
Served with lemon and mignonette

6 Cumbrae Rock No 3

Crustacés
Served cold with mayonnaise and lemon

3 Scottish langoustines
or
6 Bouquet prawns

Fruits de mer for two

4 Cumbrae oysters, 6 Prawns, small hand-picked South Devon cock crab salad,
London oak-smoked salmon
Served cold with mayonnaise, lemon and mignonette



Main Courses

Aile de raie

Pan-fried skate wing on the bone, Grenobloise sauce

Daurade

Seared fillet of sea bream, Devon white crab and prawn risotto, American sauce

Truite

Grilled sea trout, samphire and Jerusalem artichokes, chives, lemon fish velouté

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions

Cochon

Pork tomahawk, cornichons and sherry vinegar sauce

Faux-filet H

300g grilled grain fed Australian Black Angus Sirloin, béarnaise sauce, pommes frites

Coq au vin

Red wine braised corn-fed chicken, pommes purée, mushrooms, glazed baby onions, bacon

Les rotisseries du Coq d'Argent H

40 days dry aged Angus Hereford Sirloin, root vegetables, roast potatoes, Yorkshire pudding, red wine jus
Alan Barrow Brook Street leg of lamb, root vegetables, roast potatoes, Yorkshire pudding, red wine jus

Tarte au Comté v

Comté cheese tart, leek compote, Granny Smith, lamb's lettuce, black truffle dressing

Chou-fleur v/vg

Meunière roasted cauliflower, caperberry, lemon, beurre noisette, ceps and cauliflower purée

.....To Share.....

Cote de boeuf - supplement per person 20.00

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – for two

.....Side orders.....

Mixed leaf salad 6.50
Extra fine green beans 9.00

Creamy spinach purée 7.50
Truffle pommes purée 8.00

Pommes frites 7.50
Gratin dauphinois 8.00



Desserts

Fraicheur d'ananas

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Café gourmand

Coffee of your choice with three different mini desserts

Mother's Day dessert

Poached forced Yorkshire rhubarb, vanilla yogurt, blood orange sorbet

Tarte Tatin

Caramelised warm apple tart, crème fraîche or vanilla ice cream

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Tarte au citron

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Glaces et sorbets

3 Homemade ice creams or sorbets

Selection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney

Crème brûlée

Vanilla crème brûlée

Marquise v/vg

Dark chocolate and hazelnut mousse, cherry sorbet

2 courses 55.00 / 3 courses 60.00

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
A discretionary 15.00% service charge will be added to your bill. All prices include VAT.