

## CANARD

GILLARDEAU OYSTERS, SEAWEED, CURED DUCK & LEMON CAVIAR	18.00
OX OH LA LA! ARMAGNAC & PLUM WINE	13.50
ULTIMATE CANARD & CAVIAR D'AQUITAINE, OCEANIC CRISP	18.00
SPICY DUCK PEBBLE, FROSTED PIQUILLOS	16.00
GRILLED WITH GRAPES & SHALLOTS CHUTNEY	16.50

## POTAGER

COURGETTE FLOWER, QUINOA & BITTER CARROT	14.00
BABY ARTICHOKE TART, LAVENDER & TOMATO LIQUOR	14.00
ALIGOT, MOUSSELINE, WILD MUSHROOMS & CRISPY RIBBON	16.00
TRUFFLED CRACKLING SLOW COOKED EGG IN THE NEST	14.00

## RIVIERE & OCEAN

CAPPUCCINO OF LOBSTER, BLACK PUDDING & GREEN ASPARAGUS	24.00
SEARED MONKFISH, SUMMER BEANS, LIQUORICE & APPLE SOUR	26.00
BARBECUED "WHITE GOLD" FISH, MAIZE, TRUFFLE & BACON SAUCE	29.00
GLAZED BLACK COD, SWEET ARTICHOKEs, VERJUICE & CRUNCHY GRAPES	27.00

## FORET & PATURAGES

SEARED VEAL LIVER, GRILLED CUTTLEFISH "BASQUAISE"	27.00
CHAROLAIS BEEF VARIATION, OX TAIL & CAVIAR	26.00
ROASTED SQUAB PIGEON, GOOSEBERRIES, BLACK SALSIFI & FLOWERS	24.00
LAMB, VERMOUTH SAUCE, MUSSELS & CRISPY SWEETBREAD	26.00

## LE MARCHE

VEAL TARTARE, CRISPY CAVIAR, AROMATIC WINKLES & PICKLED SUNFLOWERS  
*TARTARE DE VEAU FERMIER, JUS DE COQUILLAGES & TOURNESOL AROMATIQUE*

*Côtes Du Jura – Chevassu Fassenet, Savagnin Ouillé 2011*

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PRESSED DUCK WITH CRAB & PIPERADE BASQUAISE  
*CANARD PRESSÉ, CRABE & PIPERADE BASQUAISE*

*Côtes De Provence – Le Duclaux, Ste Victoire 2014*

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SEARED MULLET, TOMATO LIQUOR & COURGETTE FLOWER "MARINIÈRE"  
*ROUGET SAISI A LA LIQUEUR DE TOMATE & FLEUR DE COURGETTE EN MARINIÈRE*

*Minervois – Hegarty-Chamans, Chamans Blanc 2010*

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BARBECUED WOOD PIGEON, CORN SURPRISE, OYSTER & WORCESTERSHIRE  
*PALOMBE RAIDIE, SAUCE MAIS, JUS D'HUITRE & SORBET WORCESTERSHIRE*

*Madiran – Château de Crouzeilles 2001*

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FROSTED VIOLET AND RASPBERRY, BLACKCURRANT & BEETROOT GEL.  
*VARIATION GLACÉE DE VIOLETTE ET FRAMBOISE, GEL DE BETTERAVE & CASSIS*

*Champagne - Lallier Grand Cru, Brut Rosé*

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***5 courses for £68.00***

***£105.00 with Sommelier's wine pairings***

***(Please note that Le Marché menu is for the whole table only)***