

CRUSTACEA & CAVIAR

Colchester Purfleet Rock Oysters

Chesterbrot, condiments

six £18.50 | dozen £37.00

Dressed lobster ,Olivier', lambs lettuce & soft herbs

half £24.50 | whole £48.00

Seared sea scallops ,Provençal', garlic crumbs, Vermouth velouté £18.00

Extra-large crevettes, served in the shell, sweet paprika mayonnaise, aioli £8.00 each

Shellfish bisque, Asbach Uralt, Käsestange £11.00

Oscietra caviar

warm blinis, sour cream, egg & chives

30g £65.00 | 50g £95.00 | 125g £240.00

START

Fresh porcini mushroom & duck liver salad, crisp autumn leaves, roast hazelnut dressing £18.00

Grilled autumn pumpkin, wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing (vg) £12.00

Slow 60° degree Arlington White hen egg, smoked eel, mountain ham crisp, celeriac, smoked butter £14.00

'Käse Auflauf', twice baked three cheese soufflé, mornay sauce (v) £15.00

Simmenthal steak Tartare, smoked mayonnaise, grilled sour dough £16.00

Smoked ham hock, white wine, cornichon & herb terrine, remoulade, toast £12.50

(GF) GLUTEN FREE | (VG) VEGAN | (V) VEGETARIAN

For allergies and dietary requirements, please speak to your waiter before ordering. A discretionary 12.5% service charge will be added to your bill. All prices include VAT

MAIN

Venison ,Stroganov', mushrooms, sour cream, pilaf rice £32.00

Roast free range chicken supreme, confit leg, morel mushroom sauce £26.50

Kalbs Lebergeschnitzeltes', sautéed calves liver & onions, potato purée, lingonberries & roast apple £29.00

Baked lemon sole, Florentine', spinach & hollandaise £28.50

Berner Würstel, Speck & Käse, Sauerkraut, truffled potato purée, crispy onions £19.00

Linguini, grilled artichoke & tomato, Ligurian olive oil, shaved fresh autumn truffle (vg) £19.50

Vienna veal Schnitzel, warm potato salad, lingonberries £27.50

Seared seabass fillet, cauliflower couscous, capers, soft herbs, olive oil & lemon £25.50

SIGNATURE

FOR TWO TO SHARE

Crispy slow roast whole Creedy Carver duck, potato dumplings,
braised red cabbage & lingonberries £32.50 p.p

Swiss Four Cheese Fondue £29.50 p.p

Appenzeller, Gruyère, Vacherin Fribourgeois & Emmenthal cheeses,
Grüner Veltliner, Kirsch Schnapps & garlic

Served with a Platter of Tiroler Schinken Speck, Coppa & Bündlerfleisch,
sourdough & rye bread croutons, Charlotte potatoes & pickles

GRILL

Dry Aged Simmenthal Beef

350g Sirloin £36.00 or 275g Fillet £38.00

900g Beef Porterhouse for two £42.00 p.p

Sauces - Béarnaise, Peppercorn or Blue cheese

SIDES

French fries (vg) £4.50

Truffled potato purée (v) £5.00

Spätzle (v) £4.50

Wilted spinach (vg) £5.00

Roast spiced pumpkin
& seeds (vg) £4.50

Kale, chilli & garlic (vg) £4.40

Autumn leaf salad (vg) £5.00

Beetroot & horseradish (vg) £5.00

Cucumber dill &
sour cream (v) £4.50