

APPETISERS

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
“The Grand” fruits de mer 95
*half lobster, dressed crab, scallop ceviche,
oysters & mussels. Soda bread & seaweed butter*
Seasonal crudités, whipped aubergine yogurt 10
Roasted hand dived scallop, Champagne
& caviar 24

SALADS

Tuna, tomato, pickled fennel & soft herbs 17
Charentais melon, Bayonne ham, lime & olive oil 14
Barbequed asparagus vinaigrette, preserved lemon & Vin Jaune sabayon 15
Courgette, stracciatella, lemon & almond 12

ENTREES

Pâté en croûte du jour 16
Crab toast, elderflower, shellfish sauce 19
Pommes pallaison, snails bourgiugnon, nduja & guanciale 16
Potato & watercress velouté, trout tartare on toast 15
Veal sweetbread, wild mushroom, lovage & asparagus vol-au-vent 21
White asparagus, seaweed beurre blanc, chive & pickled celery 16

PLAT PRINCIPAUX

Roasted lamb, pomme anna, spiced aubergine & sauce Provençale 38
300g sirloin of grass-fed beef, sauce au poivre, shallot & parsley 40
Mushroom risotto, grilled mushroom barigoule 26
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 30
Tomato tarte Tatin, artichoke, courgette & parmesan 27

PLATS POUR DEUX

John Dory, vadouvan spices, mussels & fried curry leaf 68
Whole roast chicken, Vin Jaune, morels & wild garlic 70
800g Rib-eye of grass-fed beef served with condiments 96

SIDES

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

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.
An optional 15 service charge will be applied to food and beverage.

