



Sunday

Snacks

Zucchini Fritters 6

Oeuf Mayonnaise 7

Parmesan Custard with Caviar 11

Shellfish

½ Dozen Louët-Feisser Oysters 24
Red wine shallot mignonette

Moules Mariniere 18
Bay leaf, thyme, crème fraîche

Open Scottish Lobster Omelette 36
Crème fraîche, tarragon

Soup & Salads

Chilled Tomato & Cucumber Soup 12
Bread & basil

Oakleaf 14
Parmesan, Dijon, toasted pine nuts

Clement Summer 18 | 26
Peas, green beans, borlotti & Tuscan pecorino

Starters

Croque Monsieur 10

Cheese Soufflé 14
Gruyère & nutmeg

Marinated Tomato & Honey Figs 16
Volpaia vinegar & basil

Steak Tartare 18 | 24
Cornichons, capers, anchovy & egg yolk

Sea Bass Carpaccio 19
Citrus, herbs, olive oil

Whole Roast Sunday

35 pp

Whole Baked Trout, Hollandaise

Cornish Red Chicken, Bread Sauce

Somerset Lamb, Salsa Verde

Prime Rib, Horseradish sauce

Grill

Summer Vegetables 26

Sea Bass 150g | 250g 28 | 44

Lamb Cutlets 27

Beef Fillet 100g 25

On-Bone Beef Fillet 250g 55

Sauces 3

Anchovy Hollandaise

Béarnaise

Salsa Verde | Salsa Rossa

Pasta & Risotto

Ravioli 16 | 24
Comté, crème fraîche & ricotta

Pappardelle 22 | 28
Girolles, parsley & thyme

Risotto 30
Tomato, Vermouth, basil & pecorino

Tuscan roasted potatoes

Roman zucchini trifolati

Braised rainbow chard

Leeks, Gruyère, cream & breadcrumbs

Sides 7

Crinkles | Pomme Purée

Leaf Salad | Steamed Spinach

Summer Beetroots



Please ask about allergies and dietary requirements. A 15% discretionary service charge will be added to your bill