



SNACKS

Gordal olives 5
Smoked almonds 5
Pain de campagne, salted butter 5
Grilled octopus, pickled chilli & gordal olive gilda 4 each
Comté gougères, pickled walnut 8
Parmesan fritter, black garlic & shaved coppa 4 each
Selection of charcuterie & pickles 16
French fries, aioli 7

PLATES

Crown Prince pumpkin, stracciatella, pecorino & pine nut 15
Beef tartare, green peppercorn, smoked bone marrow, potato crisps 17/28
Beetroot, cracked wheat, toasted seeds, yoghurt & apple 14
Pâté en croûte du jour 15
Croque Monsieur croissant, gruyère & shaved ham 14
Truffle Omelette, stracciatella, black truffle butter 15
“The Grand” cheeseburger au poivre 21
Salt & pepper fried chicken, pickles & aioli 14

RAW & SHELLFISH

Seasonal oysters, pickled seaweed mignonette
4.5 each | ½ dozen 24 | dozen 44
“The Grand” fruits de mer 88
Half lobster, dressed crab, scallop crudo, oysters & mussels
Soda bread & seaweed butter
Scallop crudo, blood orange, pickled fennel & sea vegetables 16
Grilled langoustines, smoked seaweed butter 7 each

TO FINISH

Crème caramel 8
French & British cheese, Epping honeycomb 18



If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. A discretionary service charge of 15% will be added to your bill.