

AUTHENTIQUE MENU

BY CLEMENCE DUFOURT & MAXIME COLLIOT

Carrot velouté, coconut, ginger - £5 (v,gf)

Scallop carpaccio, lime vinaigrette, pomegranate - £10.5 (df,gf)

Parsnip crémeux, cured yolk & spinach - £7 (vg, gf)

Oeufs meurette - £8,5 (gf)

Coral lentils curry, seasonal vegetables - £9 (v,gf)

Filet mignon, preserved lemons, vitelotte purée - £10 (gf)

Duck magret, olive & pistachio crust, rosemary potatoes, duck jus - £17 (gf)

Green salad - £3.5 (v, df, gf)

Lemon tart, meringue - £6.5 (vg)

Choux à la crème, raspberry heart - £7.5 (vg)

(gluten free bread available + £3)

Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team // An optional 12.5% service charge will be added to your bill.

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