

KITCHEN MENU *by Clémence Dufourt*

SNACK

Emmental & cured ham croquetas, homemade ketchup - £3

Lettuce Salad (gf, df, vg) - £3.50

Polenta, Parmigiano, tomatoes, red pepper & basil oil (gf, vg) - £6

STARTER

Lettuce, pear & walnut salad, Fourme d'Ambert, walnut vinaigrette (gf, vg) - £9

Corn gazpacho, roasted corn, almond milk (gf, df, v) - £7

Marinated black tiger prawns, ginger, lime & coriander (gf, df) - £12

MAIN

Marinated lamb cutlets, Jerusalem artichoke purée, chimichurri (gf, df) - £18

Roasted pumpkin, tahini, sauce, zaatar, pine nuts (df, gf, v) - £11

Macaroni, Emmental & bacon gratin - £11
(20 minutes baking time)

DESSERT

Stracciatella mousse (gf, vg) - £6.50

Lemon meringue tart - £6.50

Some of our foods may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team.