

# KITCHEN MENU *by Clémence Dufourt*

## SNACK

Reblochon pané (vg) - 2 for £3

Lettuce Salad (gf, df, v) - £3.50

Chicken Liver Mousse (gf) - £5

## STARTER

Fish soup (cod), coconut milk, coriander, red pepper & carrot (gf,df) - £7

Beetroot terrine, olive mayonnaise, purple radish & tarragon oil (vg,gf,df) - £7

Mushroom tart, mixed salad & honey vinaigrette (vg) - £7.5

## MAIN

Beetroot risotto, caramelised hazelnut, fourme d'Ambert (gf, vg) - £12

Blanquette de Veau, red rice and tomato sauce £15

Tartiflette (potato, reblochon cheese, bacon & onion gratin) (gf) - £12

*(20 minutes baking time)*

## DESSERT

Lemon tart - £6.50

Crispy white chocolate, praliné mousse, popcorn - £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.

*An optional 12.5% service charge will be added to your bill.*