

# KITCHEN MENU *by Cathy Bonus*

## SNACK

Roasted Red Pepper Hummus, Homemade Seeded Crackers (df, vg) - £4

Black Olive Tapenade, Garlic Toasts (df) - £5

Pissaladière - £6

*2 per serving*

## STARTER

Salade Niçoise (df, gf) - £8.5

*Vegan Option - £7.5*

Marinated Escabeche Sardine, Pickled Carrots & Garlic (df, gf) - £9

*3 per serving, served chilled*

Soupe au Pistou (df, vg) - £8.5

## MAIN

Tian Provençal (v, gf) - £9.5

Bouillabaisse, Red Mullet, Cockles, Squid Ink Ravioli, Rouille (df) - £18

Slow Cooked Lamb Gigot, Provençal Heritage Tomatoes (gf) - £15

## SIDE

Lettuce Salad & Vinaigrette (v, gf) - £3.5

Sauteed Potatoes (v, gf) - £3.5

## DESSERT

Tarte Tropézienne (vg) - £8

Honey & Rosemary Red Currant Sorbet, Roast Cherries (vg, df) - £7

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free

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.*