

# KITCHEN MENU *by Cathy Bonus*

## SNACK

Truffle Hummus & Home Made Crackers (v) - £4.5

Basque Black Pudding (df) - £6.5

Home Made Duck Foie Gras & Fig Chutney - (df, gf) £9

## STARTER

Poitevin Stuffed Cabbage, Spinach & Sorrel (v) - £6

Ceps, Truffle & Chestnut Velouté (vg, gf) - £7.5

Basque Chipirones, Chorizo, Smoked Beurre Blanc (gf) - £10

## MAIN

Chili Tofu Basquaise (v, gf) - £13.5

Mushroom Stuffed Chicken, Creamy Polenta, Chicken & Mushroom Jus (gf) - £15

Hake à la Bordelaise, Fine Green Beans, Apricot & Figs - £14

## SIDE

Sauteed Garlic & Parsley Mushrooms (vg, gf) - £5.5

Roasted Garlic & Parsley Potatoes (v, gf) - £3.5

Piperade Basquaise (v, gf) - £4.5

## DESSERT

Gâteau Basque & Vanilla Ice Cream (vg) - £7

Prunes flambés au Cognac, Almond Sorbert (v, gf) - £8.5

Scoop of Ice Cream (vg) - £2.50

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.*