

KITCHEN MENU *by Cathy Bonus*

SNACK

Walnut Hummus, Dried Apricot - (v) £6

STARTER

Savoyarde Chicory, Smoked Bacon, Beaufort & Baby Onion (gf) - £8.5

VEGAN OPTION - £7

MAIN

Crozets, Leek Fondue & Leek Purée (v) - £10

Pike Quenelle & Sauce Nantua - £14

Slow cooked Ox Cheek, Seasonal Vegetables & Red Wine Sauce - £13

SIDE

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

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

DESSERT

Mont d'Arbois – Chestnut Chantilly, Meringue & Langue de Chat (vg) - £8

Spiced Poached Pears & Hazelnut Ice Cream (v, gf) - £9

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.