

# KITCHEN MENU *by Cathy Bonus*

## STARTERS

Pistou Soup (v,df,gf) - £9  
*contains pine nuts*

Garlic & Parsley Tiger Prawns, Paprika Aioli (gf) - £12

Melon, Fresh Cheese, Rosemary Oil, Bayonne Ham (gf) - £12  
vegetarian option - £9

## MAINS

Summer Salad, Romesco Dressing (v,df,gf) - £13  
*contains pine nuts*

Red Tuna, Courgettes, Red Pepper Purée (gf,df) - £22

35-Days Dry Aged Rump Steak, Fondant Potato, Green Sauce (gf) - £25

## SIDES

Ratatouille (v,df,gf) - £5

Green Leaves (v,df,gf) - £4

## DESSERTS

Tarte Tropézienne (vg) - £12

*Wine Pairing: Ch. Tirecul La Gravière – Monbazillac Les Pins 2018 - £6*

Watermelon Soup (v,df,gf) - £5.5

*Wine Pairing: Château Pierre-Bise – Quarts de Chaumes 2018 - £11*

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.*