

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

28-Days Dry Aged Sirloin, Fondant Potato, Green Sauce (gf) - £19.5

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.