

KITCHEN MENU *by Cathy Bonus*

SMALL PLATES

Frisée Lettuce - £4 (v,gf,df)

Beetroots, Roasted Hazelnuts, Rosemary & Honey Dressing - £5 (v,gf,df)

Ceps Velouté, Chanterelles - £9.5 (vg,gf)

Scallops, Vanilla & White Chocolate Parsnip Purée - £11.5 (gf)

MAINS

Salsify Kadayif, Red Wine Jus - £13.5 (v,df)

Confit Duck Parmentier - £18 (gf)

Cod à la Bordelaise, Leek Fondue - £21

Slow-Cooked Veal, Fondant Fennel, Prune & Veal Jus - £25 (gf,df)

DESSERTS

Roasted Pineapple, Sauce Caramel - £4.5 (v,gf)
PAIR WITH SWEET WINE CYPRES DE CLIMENS BARSAC 2008 (75ml) - £11

Christmas Hot Chocolate, Crème Chantilly - £5.5 (vg,gf)
PAIR WITH SWEET RED WINE RASTEAU VIN DOUX NATUREL 2020 (75ml) - £8.5

Baked Alaska, Kiwi, Mango & Passion Fruit, Rum - £8.5 (vg)
PAIR WITH SWEET WINE CHÂTEAU VILLEFRANCHE SAUTERNES 2018 (75ml) - £6

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.