

KITCHEN MENU *by Cathy Bonus*

STARTERS

Tomate Farçie - £8.5

Accras de Morue, Bird's Eye Chili Mayo (p) - £9.5

Green & White Asparagus, Truffle Vegan Mayo (v,df,gf) - £11.5

MAINS

Smoked Tofu Cassoulet (v,df,gf) - £13

Sea Bream, Camargue Red Rice (p,gf) - £19

Lamb Cutlets, Green Sauce, Aubergine, Baba Ghanoush (gf) - £26/£31
2 cutlets / 3 cutlets

SIDES

Aligot Purée (vg,gf) - £5

Frisée Lettuce (v,df,gf) - £4

DESSERTS

Crème Brûlée (vg,gf) - £6.5

Pair with Chez Jau – Rivesaltes Ambré 2007 - £6.5

Strawberries & Sumac, Roasted Khadaif (v,df) - £9.5

Pair with Jurançon Cuvée Thibault - £6.5

p – pescatarian ; 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.