

KITCHEN MENU *by Cathy Bonus*

STARTERS

Artichoke Velouté à la Barigoule (v,gf) - £11

Ham Hock Terrine, Blackcurrant Ketchup (gf,df) - £9

Frog Legs Tempura, Herbs & Garlic Mayo - £13.5

MAINS

Gnocchi à la Bourguignonne (v,df) - £17

Creamy Mustard Monkfish, Grilled Leaks (p,gf) - £20

Ox Cheek, Carotte déclinaison (df,gf) - £24

SIDES

Pommes Grenailles (v,gf,df) - £5

Sesame & Honey glazed Beetroots (vg,gf) - £5

Frisée Lettuce (v,df,gf) - £4,5

DESSERTS

Valrhona 70% Chocolate Mousse, Toffee & Hazelnuts (gf) - £7.5

Pair with Chez Jau – Rivesaltes Ambré 2007 - £6.5

Hazelnut Milk & Rhubarb Rice Pudding (v,df,gf) - £7.5

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.