

KITCHEN MENU *by Cathy Bonus*

STARTERS

Cucumber Carpaccio, Pickled & Fresh (v,gf) - £6

Mint & Pea Velouté (gf,df) - £7.5

Moules Marinière (gf) - £9 (Starter) / £15 (Main)

MAINS

Vegan Choucroute, Smoked Tofu (v,df) - £13

Grilled Sea Bream, Preserved Lemons, Bok Choy, Samphire (gf,df) - £19

Rib-eye Steak (270g), Green Beans, Sage Butter (gf) - £36

SIDES

French Fries, Rosemary Mayo (vg,gf,df) - £5,5

Green Leaves (v,gf,df) - £4,5

DESSERTS

Strawberry Entremets (vg) - £10

Pair with Mochel – Gewurztraminer Aestas Vendanges Tardives 2018 - £8

Roasted Rosemary Apricots, Oat Vanilla Yoghurt, Chia Seeds (v,df,gf) - £7

Pair with Mochel – Riesling Vendanges Tardives 2018 - £8

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.