

KITCHEN MENU *by Cathy Bonus*

STARTERS

Cauliflower & Curry Velouté, Roasted Hazelnuts (v,gf) - £6

Celery Remoulade (v,gf) - £7.5

Salmon Tartare, Chili, Avocado (gf,df) - £12

MAINS

Roasted Heritage Carrots, Ginger Gyoza (v) - £16

Seabass, Green Sauce, Leek Fondue (p,gf) - £22

Pork Chop, Black Peppercorn Sauce, Tarragon Potatoes (gf) - £26

SIDES

French Fries, Rosemary Mayo (vg,gf,df) - £5.5

Garlic & Parsley Mushrooms (vg,gf) - £7

Green Leaves (v,gf,df) - £4.5

DESSERTS

French Toast, Dark Chocolate, Chantilly (vg) - £6.5

Pair with Domaine La Tour Vieille – Banyuls Rserve NV - £6.5

Vegan Apple Crêpe (v) - £7

Pair with Domaine Bellegarde – Jurançon Cuvée Thibaut 2020 - £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.