

# KITCHEN MENU *by Jake Taylor*

## Snack

Smoked Cod Roe (df) - £6

## Small Plates

Smoked Ham hock terrine / Piccalilli (df,gf) - £9.5

Asparagus / Sorrell / Almonds (v,df,gf) - £10

Escargots / Wild Garlic butter / Sourdough (gfo) - £11.5

Cured chalk stream Trout / Smoked Eel velouté / Wild Garlic (gf) - £14.5

## Large Plates

Lion's Mane Bourguignon / Watercress / Shallot (v,df,gf) - £25

Ox Cheek Bourguignon / Watercress / Smoked Bacon (df,gf) - £26

French corn-fed Chicken / Dijon jus (gf) - £28 (*Half*) / £48 (*Whole – for 2/3*)

## Sides

Crispy Pink Fir Potatoes / Watercress Aioli (vg,df,gf) - £6.5

French leaf salad / Dijon dressing (vo,gf) - £5.5

## Desserts

Chocolate éclair / Blackcurrant / Hazelnut (vg) - £6.5  
*Pair with Banyuls Reserva - £7.5*

Rhubarb Millefeuille / Rhubarb ice cream (v,df) - £8.5  
*Pair with Aubert – Vouvray Moelleux 2020 - £6.5*

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free ; o - option  
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.*