

KITCHEN MENU *by Jake Taylor*

Plates

Mulled Beetroot / Bitter Leaf & Blood Orange / Walnut (v,gf) - £7.5

Éclade de Moules (gf) - £11

Loch Duart Beetroot Cured Salmon / Horseradish Cream (gf) - £12

Monbazillac Foie Gras Maison / Cranberry / Homemade Brioche - £17

Pair with Tirecul La Gravière – Monbazillac Les Pins 2020 (75ml) - £7

House-Confit Duck Leg / Braised Red Cabbage (df,gf) - £20

Shallot Tarte Tatin / Maitake Mushroom / Chestnut Purée (v,df,nut) - £22

Poisson à la Bordelaise / White Wine Velouté / Brown Shrimp Butter (gf) - £MP

**from local Jonathan Norris Fishmonger – Tufnell Park*

Sharers

Baked Vacherin Mont d'Or / Baby gem lettuce / Pink Fir potatoes (vg,gf) - £36

**please allow 25 minutes to bake*

Creamy Carver Roast Duck breast / Spiced jus / Bitter Leaf & Blood Orange - £45

**please allow 25 minutes to bake (served medium rare)*

Beef Wellington / Bordelaise Sauce - £79

**please allow 45 minutes to bake*

Sides

Sprouts / Smoked Bacon / Chestnuts (vgo,gf) - £5.5

Confit Pomme Salardaise (vo,gf) - £6.5

Dessert

Sticky Toffee Pudding / Crème cru / Brandy Butterscotch (vg) - £8.5

Pair with Chez Jau - Rivesaltes Ambré 2009 (75ml) - £7

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.