

AUTHENTIQUE

RHONE VALLEY

Baguette Tradition, Salted Butter	£3.5
Smoked Almonds/ Pistachios	£3.5
House Olive Mix	£4.5
Cervelle de Canut, Seasonal Crudités, Walnut Oil	£8
Rillettes, Cornichons (gf)	£9
Bayonne Ham, Celeriac Rémoulade (gf)	£12
Carrot and Celeriac soup, St Ewe's Egg, Croutes (vg)	£9.5
Suffolk Salsify, St Marcellin Sauce, Walnut butter	£12
Steak Tartare, Belper Knolle (gf)	£9/18
Fowey Harbour Moules Au Vin Rouge (gf)	£9/14
Romanesco Cauliflower, Cavolo Nero, Caper & Golden Sultana Dressing (v,gf)	£20
Boudin Blanc, Mustard Sauce, Watercress (gf)	£22
Whole Gurnard en Portefeuille, Sauce Nantua, Brown shrimp (gf)	£42
<i>Whole Rare breed butcher cuts and Market fish on our specials board</i>	<i>£MP</i>
Pink Fir Lyonnaise (gf)	£6.5
Sautéed January King Cabbage (gf)	£5.5
Mixed Leaf Salad, Lemon Vinaigrette (gf)	£5.5
Pear Tarte Tatin, Isigny Crème Fraiche	£15
Vanilla Crème Anglaise, Todoli Foundation Citrus, Candied Almonds (gf)	£8.5

We are proud to be working with Shrub London, Taste Tradition Butchery and Henderson Seafood
Fantastic British Produce from passionate suppliers

*Please ask the staff about any dietary requirements. Allergens list available.
An optional 12.5% service charge will be added to your bill.
v - vegan vg - vegetarian gf - gluten free df - dairy free*