

# AUTHENTIQUE

— ÉPICERIE & BAR —

## BORDEAUX & SOUTH WEST

Baguette Tradition, <i>Salted Butter</i>	£3.5
Smoked Almonds / <i>Pistachios</i>	£3.5
House Olive Mix	£4.5
Saffron Whipped Cod Roe (df)	£8.5
Pigs Head Croquettes, <i>Confit Garlic Aioli</i>	£9
Bayonne Ham, <i>Rémoulade</i> (gf)	£12
Mulled Beetroot, <i>Bitter Leaf, Hazelnuts</i> (v,gf)	£9
Festive Gravadlax, <i>Citrus, Winter Radish</i> (gf)	£12
Monbazillac Foie Gras, <i>Brioche, Cranberry</i>	£18
Roast Celeriac, <i>Smoked Mushroom, Chestnut Veloute</i> (v,gf)	£22
Confit Duck Leg, <i>Braised Red Cabbage</i> (gf, df)	£24
Sladesdown Duck Breast, <i>Bordelaise Sauce</i> (gf)	£35
Cornish Hake, <i>Crab Bisque, Fennel</i> (gf)	£32

<i>Rare Breed Butcher Cuts And Market Fish On Our Specials Board</i>
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Confit Pink Fir Sarladaise	£6.5
Braised Red Cabbage (v)	£5.5
Sprouts, <i>Chestnut Butter</i> (vg)	£5.5
Frites, <i>Smoked Salt</i> (v)	£5.5
Mixed Leaf Salad (v)	£5.5
Christmas Tarte Tatin, <i>Crème Fraîche</i>	£16
Clementine and Macadamia Trifle	£9
Chocolate Orange Truffles (gf)	£2

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

**Allergens list available.**

Please ask the staff about any dietary requirements.

An optional 12.5% service charge will be added to your bill.

(v)vegan (vg) vegetarian (gf) gluten free (df) dairy free