

AUTHENTIQUE

— ÉPICERIE & BAR —

PROVENCE, CORSICA & LANGUEDOC-ROUSSILLON

Baguette Tradition, Salted Butter (vg)	£4.5
House Made Bar Snacks (v,gf)	£4.5
Almonds / Herbes de Provence Olives / Seasonal Pickles	

PLATES

Tapenade, Confit garlic, Crudités (gf)	£9
Cod Croquettes, Brown Crab Aioli	£9
Corsican Lonzu, Goats Curd, Rocket (gf)	£10
Citrus Braised Fennel, Caper Raisin Dressing (v,gf)	£12
Salade Niçoise, Charred Baby Gem, St Ewe's Egg (gf,df)	£14
Tomato Farci, Courgette, Yellow Pepper (v,gf)	£20
Cornish Octopus, Black olive caramel, Sauce Provençal (gf,df)	£26
Lamb Rump, Piperade, Minted Sugarsnaps, Espelette (gf)	£28

– LARGE SHARING CUTS AND MARKET FISH ON OUR CHALKBOARD –

SIDES

Provençal Seasoned Frites (v)	£6
Seasonal Greens (vg)	£6
Mixed Leaves (v,gf)	£6

DESSERTS

Apple & Fennel Tarte Tatin, Crème Fraîche (vg)	£15
Lavender Crème Catalan, Pastis Poached Cherries (vg,gf)	£9

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