

# KITCHEN MENU *by Cathy Bonus*

## SNACK

Hummus, Homemade Seeded Crackers (df, vg) - £4

French Radish, Garlic & Parsley Butter, Guérande Sea Salt (vg, gf) - £4

Honey & Rosemary Roasted Beetroots, Caramelised Hazelnuts (gf, df, vg) - £4

Lettuce Salad & Vinaigrette (df, v, gf) - £3.5

## STARTER

Petit Pois Velouté, Mint oil & Fresh Mint (gf, vg) - £7

*Served chilled*

French Snails, Garlic & Parsley Butter (gf) - £8

*6 snails per serving*

Confit Duck Mini Duck Burger, Onion Chutney & Mayonnaise - £11

*3 min-burgers per serving*

## MAIN

Provençal Gnocchi, Olives, Sundried Tomatoes, Bell Pepper (v, df) - £13

Honey & Mustard Rabbit, Mash Potatoes - £16

Molasses Salmon, Pomegranate, Spring Greens, Sauce Vierge (gf, df) - £17

## DESSERT

Chocolate Moelleux & Homemade Vanilla Ice Cream (vg) - £7.5

*Please allow 10/15 minutes baking time*

Homemade Vanilla Ice Cream (vg) - £2.5

*Price per scoop*

Chilled Strawberry, Wine & Ginger Soup (v, gf, df) - £5.5

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.

TUESDAY TO FRIDAY: 5pm-10pm – SATURDAY: 12pm-10pm

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