KITCHEN MENU *by Cathy Bonus*

SNACK

Berthoud - Abondance Cheese, Garlic & White Wine Fondue (vg) - £8

Walnut Hummus, Dried Apricot - (v) £6

STARTER

Gratinée Lyonnaise (vg) - £8

Savoyarde Chicory, Smoked Bacon, Beaufort & Baby Onion (gf) - £8.5
VEGAN OPTION - £7

MAIN

Crozets, Leek Fondue & Leek Purée (v) - £10

Pike Quenelle & Sauce Nantua - £14

Slow cooked Ox Cheek, Seasonal Vegetables & Red Wine Sauce - £13

SIDE

Gratin Dauphinois (vg, gf) - £8

Spinach (v, gf) - £5

DESSERT

Mont d'Arbois – Chestnut Chantilly, Meringue & Langue de Chat (vg) - £8

Spiced Poached Pears & Hazelnut Ice Cream (v, gf) - £9

Scoop of Ice Cream (vg) - £2.50

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.