

KITCHEN MENU *by Cathy Bonus*

STARTERS

Emmental & Watercress Gougères (vg) - £7.5

3 GOUGÈRES PER SERVING

Escargots (snails), Garlic & Parsley Butter (gf) - £9

6 SNAILS PER SERVING

Egg En Meurette (df, gf) - £9.5

VEGETARIAN OPTION (vg, df, gf) - £9

MAINS

Morels & Close Cup Mushroom Risotto, Balsamic Reduction (v, df) - £14

Cod En Bourguignon (df) - £19.5

Rabbit Leg, Comté & Mustard Sauce, Tagliatelle - £21

SIDES

Extra-Fine Green Beans & Petit Pois (v, df, gf) - £4.00

Frisée Lettuce, Dijon Vinaigrette (v, df, gf) - £4.00

DESSERTS

Strawberry & Rhubarb Croustille (v, df) - £8.5

Blackcurrant & Blackberry Rum Babas (vg) - £9.5

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.

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