

# KITCHEN MENU *by Cathy Bonus*

## STARTERS

Squash Velouté, Roasted Pumpkin Seeds (v,gf,df) - £6

Smoked Haddock Croquettes, Wasabi Mayo & Apple Compote (vg) - £9.5  
*3 croquettes per serving*

Buckwheat Crêpes, Andouille de Guémené, Red Onion, Apple & Mustard - £10.5  
*3 crêpes per serving*

## MAINS

Carrot & Cumin Croquette, Mangetout & Horseradish Cream (v,df) - £12

Seabass, Beurre Nantais, New Potatoes & Nori Leaf (vg,gf) - £22

Pork Chop, Roasted Carrots & Parsnips, Mirabelle Sauce (gf,df) - £25

## SIDES

Buttered Cabbage, Kampot Green Pepper (vg,gf) - £5

Green Leaves (v,df,gf) - £4

## DESSERTS

Gâteau Nantais & Vanilla Ice Cream (vg) - £8

*Pair with VSOP Rum from J.M. (£5.5/£10) OR with Vouvray Demi-Sec (£7)*

Almond Milk Tapioca Pudding, Figs, Raspberries (v,gf,df) - £10

*Pair with Apricot Liqueur from Roulot (£7) OR with Quarts de Chaumes (£11)*

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.*