

KITCHEN MENU *by Cathy Bonus*

SMALL PLATES

Frisée Lettuce - £4 (v,gf,df)

Beetroots, Roasted Hazelnuts, Rosemary & Honey Dressing - £5 (vg,gf,df)

Poireaux Vinaigrette, Roasted Walnuts - £8 (v,gf,df)
(served cold)

Onion Soup, Emmental Croutons - £8 (vg)

Endive, Beaufort Cream, Bacon & Baby Onions - £10.5 (gf)

MAINS

Heritage Cauliflower, Pomegranate - £11 (v,df)

Monkfish, White Coco Beans, Kumquat - £19 (gf,df)

Chicken Supreme, Jerusalem Artichoke, Mushrooms, Truffle & Red Wine Sauce,
Fried Shallots - £24 (gf)

DESSERTS

Mikate, Chestnut Cream - £6.5 (v,df)

SWEET WINE PAIRING - MONBAZILLAC LES PINS (75ml) - £6

Poached Pear, Valrhona Chocolate Sauce, Pistachio - £7.5 (vg,gf)

SWEET RED WINE PAIRING - RASTEAU VIN DOUX NATUREL (75ml) - £8.5

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.