

KITCHEN MENU *by Cathy Bonus*

STARTERS

Red Chicory, Apple, Cashew Nut Dressing (v,gf,df) - £8

Fish Soup, Croutons (df,gf) - £7.5

Comté, Leek & Potatoes Fried Spring Rolls, Sriracha Mayonnaise - £9
3 per serving

MAINS

Rösti, Mushroom Mix, Pomegranate (v,df) - £16

Tartiflette (gf) - £14.5

Sea Trout, Heritage Carrots, Thyme & Carrot Purée (df,gf) - £17

Chicken Supreme, Yellow Wine, Comté & Morels, Crozets - £36

SIDES

Tender Stem Broccoli, Miso Dressing, Flaked Almonds (v,gf,df) - £6

Frisée Lettuce (v,df,gf) - £4

DESSERTS

Crêpe, Chocolate Sauce, Kirsch Cherries, Chantilly (vg) - £7
Pair with Arbois Vin de Paille - £13.5 OR Rasteau VDN - £8.5

Semolina Cake, Apple Compote, Hazelnuts (v,df,gf) - £6.5
Pair with Jurançon La Magendia - £6.5

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.