

KITCHEN MENU *by Cathy Bonus*

Chorizo Focaccia (df) - £6.5

Crispy Squid, Paprika Mayo (df) - £7.5

Aubergine Tempura, Mint Sauce (vg) - £8

Heritage Tomatoes, Balsamic Dressing (v,gf) - £9.5

Provençal Tian (v,df,gf) - £13

Plaise Meunière, Mashed Potatoes (gf,df) - £21

Braised Lamb Shank (450g), Fresh Pappardelle, Ratatouille (df) - £36
to share... or not !

SIDES

French Fries, Rosemary Mayo (vg,gf,df) - £5.5

Green Leaves (v,gf,df) - £4.5

DESSERTS

French Churros, Vegan Chocolate (v,df) - £6

Pair with Domaine La Tour Vieille – Banyuls Rserva NV - £6.5

Lemon Meringue Tart (vg) - £7

Pair with Domaine Bellegarde – Jurançon Cuvée Thibaut 2020 - £6.5

p – pescatarian ; 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.