

FRENCH CUISINE POP UP

BY CHEF QUENTIN STEPHAN

19TH TO 23RD SEPTEMBER 2023

STARTERS

Pecorino & Spring Onions Croquettes - £8

4 units per serving

Leeks & Vinaigrette, Mimosa Eggs, Chervil (vg, df, gf) - £8

Courgette Carpaccio, Salmoriglio, Pistou & Goat's Curd (gf) - £9.5

MAINS

Panisses, Ratatouille, Black Olives & Aioli (gf, vg, df) - £15

Salted Cod Brandade Stuffed Courgettes, Leaves (gf) - £17

Roasted Poussin, Burnt Lemon, Green Beans & Tomatoes (gf) - £22/£36

Half/Whole

SIDES

French Fries & Aioli (gf,df) - £5.5

Provençal Tomatoes (v, df) - £6

DESSERTS

Flourless Chocolate Cake & Crème Fraiche (gf, vg) - £8

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

Pavlova with Figs, Raspberries & Caramelised Pistachios (gf, vg) - £8.5

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