

# KITCHEN MENU *by Cathy Bonus*

## STARTERS

Smoked Haddock Croquettes, Wasabi Mayo, Apple Compote - £9.5  
*3 units per serving*

Coral Lentils Velouté, Roasted Sweet Potatoes, Coriander (v, df, gf) - £10.5

Savoyard Chicory, Bacon, Beaufort Sauce & Baby Onions (gf) - £12.5

## MAINS

Pumpkin Polenta, Garlic & Herbs Mushrooms (v, df, gf) - £17.5

Monkfish, Fettucine, Onion Confit & Purée, Bell Pepper Sauce - £22

Duck À L'Orange, Celeriac Purée & Crisps, Roasted Fennel (gf) - £25

Andouillette Bobosse, French Fries & Green Leaves - £22  
*Traditional Veal & Pork Tripe Sausage*

## SIDES

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

Green Leaves (v,gf,df) - £4.5

## DESSERTS

Chocolate Mousse, Praliné (vg, gf) - £7  
*Pair with Domaine La Tour Vieille – Banyuls Rserva NV - £6.5*

Poached Fig, Vanilla Oat Yogurt, Raspberries (v, df, gf) - £9.5  
*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.*