

KITCHEN MENU *by Cathy Bonus*

STARTERS

Beetroots, Roasted Walnuts, Oat Cream (v, gf) - £6.5

Fish Soup (df, gf) - £9

Black Pudding, Pineapple & Mango Chutney - £13.5

MAINS

Basque Tofu, Piperade (v, gf) - £17.5

Cod à la Bordelaise, Leek Fondue - £22

Bavette Steak, Shallot Sauce, Jerusalem Artichokes, Porcini Mushrooms (df,gf) - £26

Croziflette - £16.5

SIDES

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

Green Leaves (v, gf) - £4.5

DESSERTS

Pruneaux à l'Armagnac, Chantilly (v, gf) - £6.5

Pair with Domaine d'Aurensan – Armagnac Le Carré des Fantômes - £7

Île Flottante (gf) - £8.5

Pair with Tirecul La Gravière – Monbazillac Les Pins 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.