

## KITCHEN MENU *by Jake Taylor*

Warm House Sourdough / Lamb's fat whipped Butter - £3.5

Smoked Cod Roe / Radishes / Citrus-infused Oil (df) - £9

---

Crispy Pink Fir Potatoes / Caramelised Shallot (v,df,gf) - £6.5

Purple sprouting Broccoli / Anchovy Chili dressing (df,gf) - £8.5

Confit Winter Tomato / Tomato essence / Caper tapenade / Almonds (v,gf) - £8.5

Octopus carpaccio / Cherry Tomato ketchup (df, gf) - £14

---

Green Cassoulet / Jerusalem Artichoke / Kale crisps (v,df,gf) - £17.5

Hake & Mussel Bourride / Aioli / Fennel (gf) - £24

Braised Lamb breast / Tapenade / Confit Rhubarb / Lamb jus (df,gf) - £25

### DESSERTS

Crème Catalane / Rhubarb (vg,gf) - £7.5  
*Pair with Rivesaltes Ambré Chez Jau 2009 - £7.5*

Apple & Armagnac Croustade / Almonds (v) - £9.5  
*Pair with Aubert – Vouvray Moelleux 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.*