

# KITCHEN MENU *by Jake Taylor*

## Small Plates

Montbeliard Sausage / Shallot Purée (gf) - £7

Beetroot terrine / Walnut dressing (v,df,gf) - £8

Flammekueche Rarebit - £8.5

Smoked Cod Roe / Roasted Radishes / Dill (df) - £9

Fried Munster / White Asparagus (vg) - £9.5

## Large Plates

Hispi Cabbage / Turnip / Black garlic & Riesling sauce / Almonds (v,df) - £18.5

Pork Belly / Poached Apricot / Red wine jus (gf) - £23

Plaice / Riesling Beurre Blanc (gf) - £22 / £26 / £30  
*450g / 550g / 650g (upon day-boat catch)*

## Sides

Crispy Pink Fir Potatoes / Seaweed Aioli (vg,df,gf) - £6.5

Green Beans / Almonds (vg,gf) - £5.5

## Desserts

Fromage Blanc burnt cheesecake / Poached Peaches (vg) - £5.5  
*Pair with Léon Beyer – Gewurztraminer VT - £8.5*

Almond Mont Blanc / Griottines / Cherry ice cream (v,df,gf) - £7.5  
*Pair with Frick – Pinot Nobilis 2019 VT £7.5*

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.*