

KITCHEN MENU *by Jake Taylor*

Small Plates

Brioche Pissaladière - £4.5

Panisses / Smoked Cod Roe / Confit Garlic aioli - £7

Heritage Tomato / Goat Cheese / Pistou / Black Olive caramel (vg,gf) - £8.5

“Niçoise” Tuna Tartare (df,gf) - £9.5

Mackerel Escabèche / Fennel / Sourdough (df,gfo) - £10

Large Plates

Ratatouille (v,df,gf) - £18.5

Market Fish / Sauce Vierge / Padron Peppers (gf,df) - £MP

**from Jonathan Norris Fishmonger – Tufnell Park*

600g Tomapork / Chili & Lemon dressing (df,gf) - £37

(serves 2)

Sides

Crispy Jersey Royals / Chive Aioli (vg,df,gf) - £6.5

Orange & Saffron glazed Fennel / Kumquats / Hazelnuts (vg,gf) - £6

Wild leaf salad / Provençal vinaigrette (v,gf) - £5

Desserts

“Nougat” Panna cotta / Strawberry / Almond (vg,gf) - £6.5

Pair with La Ferme des Lices – Délice 2009 - £7.5

Rosé Melon / Olive Oil Polenta cake / Crème Fraiche (v,df,gf) - £6.5

Pair with Pieretti - Muscat du Cap Corse 2022 - £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.