

# KITCHEN MENU *by Jake Taylor*

## Plates

Jerusalem artichoke / Caramelised Onion / Tartufo (v,gf) - £9

Salsify / Comté sauce / Pumpkin seeds (vg,gf) - £9.5

Torched Mackerel / Sauce Nantua - £11

Saucisson Brioché / Rasteau reduction / Cress & walnut dressing - £12

Roasted cauliflower / Fried sage / Capers & raisin dressing (v,gf) - £18

Halibut / Red wine jus / Fennel purée (gf) - £29

*\*from local Jonathan Norris Fishmonger – Tufnell Park*

## Sharers

Baked Vacherin Mont d'Or / Red gem lettuce / Pink Fir potatoes (vg,gf) - £36

*\*please allow 25 minutes to bake*

Whole beef short rib / Celeriac purée / Parsley crumb - £46

Veal ribeye (500g) / Peppercorn sauce (gf) - £55

## Sides

Pink Fir Lyonnaise (vg,gf) - £6.5

Seared Baby Gem à la Lyonnaise (gf) - £6.5

## Dessert

Heritage Pear tatin / Crème fraîche (vg) - £10

**Pair with Chez Jau – Rivesaltes Ambré 2009 (75ml) £7**

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.*