

# KITCHEN MENU *by Jake Taylor*

*Jura / Savoie / Switzerland*

## Plates

Bayonne Ham & Comté Croquettes - £6.5

Leeks Vinaigrette / Hazelnut / Dill oil (v,gf) - £6.5

Potato Fondant / Cod Roe & Lemon Butter sauce - £9.5

House-cured Duck salad / Walnut dressing (gf,df) - £14

Salt-baked Celeriac / Date Purée / Turnip Velouté / Hazelnuts (v) - £18

Seared Calves Liver / Wild Mushrooms / Onion & Mustard gravy - £20

Morteau & Pork Ragù / Morbier / Crozet - £23

Smoked Haddock & Mussel Chowder / Chalk Stream Trout (gf) - £30

*\*Chowder Only - £16*

## Sharers

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

*\*please allow 25 minutes to bake // add Morteau Sausage - £5*

Cornish Red Chicken / Sauce Vin Jaune / Wild Mushrooms (gf) - £48

*\*please allow 25 minutes*

## Sides

Bitter leaf salad / Walnuts (vg,gf) - £5.5

Crispy Pink Fir Potatoes / Rosemary Salt (v,gf) - £6

## Dessert

Orange blossom Crème Caramel / Poached Rhubarb (vg,gf) - £7.5

***Pair with Bouscassé - Vendemiaire 2019 (75ml) - £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.*