

KITCHEN MENU *by Jake Taylor*

Jura / Savoie / Switzerland

Plates

Bayonne Ham & Comté Croquettes £7.5

Leeks Vinaigrette, Hazelnut, Dill (v,gf) £6.5

Potato Fondant, Cod Roe & Lemon Butter sauce £11

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 & Fowey Mussel Chowder (gf) £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.