

KITCHEN MENU

*By Chef Jake Taylor
Burgundy*

Plates

Époisses Croquettes, Caramelised Cauliflower - £8

Scotch Egg en Meurette - £11

Chicory, Brillat Savarin, Walnut Vinaigrette (vg,gf) - £9.5

Escargots, Braised Puy Lentils, Nettle Pesto (gf) - £14

Slow-cooked Lion's Mane Mushroom, Shallot Jam, Pine Nuts (v,gf) - £29

Rare Bavette Steak, Peppercorn Sauce, Frites (gf) - £27

Poached Skrei Cod, Smoked Eel Vichyssoise (gf) - £29

To Share

Roast Tomapork, Mustard Sauce, Sage (gf) - £55

Market Fish, Sauce Almondine (gf) - £MP

Ox Cheek Bourguignon, Potatoes, Chicory Salad (gf) - £65

Sides

Chicory Salad, Walnut Vinaigrette (v,gf) - £5.5

King Cabbage, Burnt Leek Butter, Hazelnuts - £8.5

Crispy Pink Fir Potatoes, Dijonnaise (vg,gf) - £6.5

Frites, Smoked Salt (v) - £5

Dessert

Apple Tarte Tatin, Calvados Crème Anglaise (vg) - £14

Chocolate Crémeux, Rhubarb, Hazelnut, Olive Oil (vg,gf) - £6.5

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.