

KITCHEN MENU

Languedoc-Roussillon

Snack

Confit Tomato, Tapenade, Sourdough (df) - £5

Whipped Cod Roe, Radishes (df) - £9.5

Plates

Grilled Spring Onions, Gremolata, Almonds (v,gf) - £10

Tiger Prawns, Spiced Café de Paris Butter (gf) - £14

Bayonne Ham, Pélardon Goat Cheese, Watercress (gf) - £16

Spring Cassoulet, Fresh Pea, Watercress (v,gf) - £20

Confit Cod, Piperade, Wild Garlic Oil (df,gf) - £24

Lamb Rump, Smoked Aubergine Purée, Spring Onion (gf) - £32

To Share

Market Fish, Wild Garlic Bourride, Samphire (df,gf) - £MP

Gloucestershire Old Spot Pork Chop, Chili Anchovy Dressing (df,gf) - £45

Sides

Lettuce and Herbs, Confit Garlic Dressing (v,gf) - £5.5

Braised Fennel, Anise, Dill (v,gf) - £5.5

Crispy Jersey Royals Potatoes, Wild Garlic Aioli (vg,df,gf) - £6.5

Dessert

Pear Tarte Tatin, Crème Fraiche, Fennel Pollen (vg) - £14

Crème Catalane, Grand Marnier, Rhubarb (vg,gf) - £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.