

# AUTHENTIQUE

ÉPICERIE & BAR

## BORDEAUX & SOUTH WEST

Baguette Tradition, <i>Salted Butter</i>	£3.5
Smoked Almonds / <i>Pistachios</i>	£3.5
House Olive Mix	£4.5
Saffron Whipped Cod Roe ( <i>df</i> )	£8.5
Pigs Head Croquettes, <i>Confit Garlic Aioli</i>	£9
Bayonne Ham, <i>Rémoulade (gf)</i>	£12
Mulled Beetroot, <i>Radicchio, Hazelnuts (v,gf)</i>	£9
Crab Bisque, <i>Croûtons</i>	£10
Festive Gravadlax, <i>Citrus, Winter Radish (gf)</i>	£12
Monbazillac Foie Gras, <i>Brioche, Cranberry</i>	£18
Roast Celeriac, <i>Smoked Mushroom, Chestnut Veloute (v,gf)</i>	£22
Confit Duck Leg, <i>Braised Red Cabbage (gf)</i>	£24
Sladesdown Duck Breast, <i>Bordelaise Sauce (gf)</i>	£35
Hake En Papillote, <i>Jerusalem Artichoke, Fennel (gf)</i>	£32

*Rare Breed Butcher Cuts And Market Fish On Our Specials Board*

Confit Pink Fir Sarladaise	£6.5
Braised Red Cabbage ( <i>v</i> )	£5.5
Sprouts, <i>Smoked Bacon, Chestnuts (vg)</i>	£5.5
Frites, <i>Smoked Salt (v)</i>	£5.5
Mixed Leaf Salad ( <i>v</i> )	£5.5
Christmas Tarte Tatin, <i>Crème Fraîche</i>	£16
Clementine and Macadamia Trifle	£9
Chocolate Orange Truffles ( <i>gf</i> )	£2

We are proud to be working with Shrub London,  
Taste Tradition Butchery and Henderson Seafood  
Fantastic British Produce from passionate suppliers

**Allergens list available.**

Please ask the staff about any dietary requirements.

An optional 12.5% service charge will be added to your bill.

(v)vegan (vg) vegetarian (gf) gluten free (df) dairy free