



MENU

SMALL PLATES

BRAISED HISPI CABBAGE £7

SERVED WITH WHITE BUTTER SAUCE AND CRISPY ONIONS (V)

BURRATA £7

SERVED ON TOASTED CIABATTA BREAD WITH CAPONATA SAUCE (V)

POTATO AND CELERIAC SOUP £7

SERVED WITH CHICKEN LIVER PARFAIT AND CROUTONS (DF)

WILD MUSHROOM RAGOÛT £8

SERVED WITH POLENTA CHIPS (VE, GF, DF)

RAVIOLI £8

HANDMADE GIANT RAVIOLI FILLED WITH SPINACH, RICOTTA AND SOFT EGG YOLK IN THE CENTRE. SERVED WITH CHEESE SAUCE AND TOPPED WITH GRATED PARMESAN AND ROCKET (V)

CHICKEN BALLOTINE £9

FILLED WITH PARMA HAM AND SAGE, SERVED WITH A PARMESAN GARLIC BÉCHAMEL AND PARSLEY SAUCE

SCALLOPS £10

PAN-FRIED SCALLOPS SERVED WITH SALSA VERDE, CELERIAC CREAM AND CRISPS (GF, DF)

SIDES

ROASTED POTATOES £5 (VE, GF, DF)

BUTTERY GREENS £5

FRENCH FINE BEANS AND TENDERSTEM BROCCOLI (V, GF)

CAULIFLOWER £5

WITH OREGANO, CAPERS, ANCHOVIES, PARMESAN AND CROUTONS

BIG PLATES

SPICED AUBERGINE £18

MARINATED IN MIRIN THEN ROASTED WITH SOY CARAMEL AND AUBERGINE PURÉE. SERVED WITH A PICKLED SHALLOT AND CAULIFLOWER SIDE SALAD. TOPPED WITH PEA SHOOTS AND SESAME SEEDS (VE, GF, DF)

ROASTED PUMPKIN AND CREAMY CHICKPEAS £18

SERVED WITH A CRISPY TUILE OF SAVOY CABBAGE (VE, GF, DF)

SEA BASS FILLET £21

SKIN-OFF FILLET, POACHED IN A TOMATO FISH BROTH AND SERVED WITH TOASTED SOURDOUGH (DF)

WILD MUSHROOM AND PRAWN RISOTTO £25

SERVED WITH WILD MUSHROOMS, KING PRAWNS AND TOPPED WITH CRISPY BACON CRUMBS (GF)

ROASTED PORK BELLY £25

PORK BELLY STUFFED WITH MIXED HERBS AND SERVED WITH A BELL PEPPER SAUCE AND ESCAROLE AND WALNUT SALAD (GF)

VENISON STEW £28

SERVED WITH ROASTED CHESTNUT AND POACHED PLUM

CHICKEN SUPRÈME £21

WITH BUTTERNUT SQUASH PURÉE AND DAUPHINOISE POTATO (GF)

STEAK AND CHIPS £34

SERVED WITH A SAUCE OF YOUR CHOICE (PEPPERCORN, BÉARNAISE) (GF)

PUDDINGS

MILLEFOGLIE £7

WITH VANILLA CUSTARD (V)

TIRAMISÙ £9

WITH CHOCOLATE ICE CREAM (V)

CHOCOLATE DÉLICE £9

WITH BLUEBERRY GEL AND RASPBERRY SORBET (V)

GF = GLUTEN FREE

V = VEGETARIAN

DF = DAIRY FREE

VE = VEGAN