

NIBBLES

mixed nuts 3 (v)
 mixed olives 3.5 (v)
 bread butter 2.5 (v)
 bays & ham or saucisson 5

STARTERS

fish soup, rouille, sourdough 9
 za'atar mackerel, celeriac remoulade, brioche, mussels, salsa 10
 seared pigeon breast, blueberries, blinis 10
 buffalo cauliflower, dukkah, mayo (gf) (vg) 8
 beef tartar, autumn truffles, egg yolk, sourdough toast 10
 chicken offal, babaganoush, flat bread 9

MAINS

crispy gnocchi, burrata, wild mushroom, courgettes, pesto, pecorino (v) 16
 free range bavette steak, frites, bernaise sauce 20
 seared pork loin, bean broth, cavolo nero, ham hock, Toulouse sausage (gf) 17
 za'atar skate wing, clams, capers, almond 17
 rösti potatoes, avocado and sweet corn salsa (gf) (v) 15

CHEESES (w/ bread, nuts, grapes)

Comté - cow's - semi hard 7
 roquefort - ewe's - blue 7
 crottin - goat's - soft 7 (v)
 - platter of all cheeses 18

SIDES

saladette 4 (vg)
 frites 5 (vg)
 truffle & pecorino frites 6 (v)
 sautéed legumes 6 (v)
 house kimchi 4 (v)



Please inform us of any allergies or dietary requirements!

DESSERT

apple & almond tart 6 (v)
 chocolate & pear profiteroles 6 (v)
 mixed berry bread and butter pudding 6 (v)

the little prints: due to the nature of our business our dishes may contain traces of nuts & gluten

(v): suitable for vegetarian, (vg) suitable for vegan

10% service charge will be added to bill over £10, this goes to the staff through a fair share system