



TAKE AWAY MENU FOR COLLECTION ONLY

BRUNCH

- **Vegan Wrap**(*vegan*)
Roasted autumn vegetable wrap, hummus and dukkah £6.5
- **Croque Monsieur (ham, salmon, spinach or mushrooms)**
Sourdough béchamel, gruyere and mozzarella cheese £10
- **Croque Madame (ham, salmon, spinach or mushrooms)**
Sourdough, béchamel, gruyere and mozzarella cheese, fried egg £11

Starters

- **French Onion Soup** (*vegetarian*) £6.5
Classic French onion soup with gruyere cheese and sourdough toast
- **Deep fried reblochon cheese** £7.5
Served with cranberry sauce
- **Local crab and brown shrimp croquette** £8
Served with tartar sauce
- **Pork and mustard skewers** £7.5
Served with minted yogurt, Mediterranean bread

Mains

- **cordon bleu** £15.5
Turkey, ham and raclette cheese cordon bleu, pomme purée, onion jus
- **Seasonal arancini** (*Vegan*) £13.5
Squash and mushroom arancini, tomato and caper sauce, vegan parmesan

- **Vegetarian tartiflette** (*vegetarian*) £14.5
Baked potatoe dish in cream and wine sauce with wild mushroom, broccoli and cheese
- **Battered za'atar cod fillet** £14.5
Coming with artichoke chips, saffron aoli

Sides

- **Mixed leaves with dressing** (*Vegan*) £4
- **Sautee legumes** (*vegetarian*) £5
Mixed seasonal vegetables
- **Fries**(*Vegan*) £5
Home made chips
- **Truffle and pecorino fries** £6
Home made chips with truffle oil and pecorine

Cheeses

- **Individual cheese** £6
*Choose from Comté, Roquefort, goat's cheese crottin (*vegetarian*) coming with sourdough bread, walnuts, quince jam*
- **Large cheese platter** £15
*Platter of all cheeses : Comté, Roquefort, goat's cheese crottin (*vegetarian*) served with sourdough bread, walnuts and quince jam*

Desserts

- **Pear and almond tart** £5.5
Served with calvados crème fraiche
- **Chocolate mousse** £5.5
Served with Clementine coulis