

Snacks

Almonds 4 ~ Olives 4.75

Bread & Butter 2

Artisanal Butter - Sourdough from The Bread Station

Charcuterie

Salame Felino (*Giuseppe Gualerzi, Emilia-Romagna*) 8

Capocollo (*Carlo Pieri, Tuscany*) 9

'Nduja (*Tonino Sansone, Calabria*) 6

Pork & Pistachio Terrine 7.25

Duck Rillettes 7.25

Selection of Charcuterie 15

Selection of Saucisson 10

All served with bread



Tuesday 21st November

Events

22.11 Winemaker Dinner

Nicolas Reau is coming with a Guest Chef..

11.12 Truffle Week starts..

Ask us for more info..

Cheese

Bleu de Laqueille (*Auvergne*) 4.75

Brebis Fermiere (*Pyrénées*) 4.75

St Maure de Touraine (*Loire Valley*) 4.75

Camembert (*Normandy*) 4.75

Selection of 4 13.75

All served with bread

Lunch Special

Warm Potato Salad, Bacon, Rocket & Poached Egg

10

With a Glass of Wine

Jerusalem Artichokes, Pine Nuts & Parmesan 7.5 ~ Beetroot, Celeriac & Orange Salad 8

Mozzarella, Pumpkin & Seeds 9.5 ~ Cured Hake, Pickled Peppers, Coriander & Chilli Oil 8.75 ~ Ham Hock & Pearl Barley Broth 6.5

Lincolnshire Smoked Eel & Celeriac Remoulade 10.5 ~ Deep Fried Ox Tail, Sauce Gribiche 8.5 ~ Snails on Toast, Garlic Butter & Lardo 9

Tenderstem Broccoli, Garlic, Lemon & Chilli 5.5 ~ Mackerel à la Plancha, Fennel & Watercress 8.5

Tête de Veau, Sauce Ravigote 9 ~ Onglet à l'échalotte, Parsnip Root & Watercress 11

Dessert

Apple Crumble & Crème Anglaise 7 ~ Blackberry Tart Fine, Honey & Yoghurt 7 ~ White Chocolate Mousse, Pomegranate 7