



# À La Carte Menu

## Starters

### **Freshly Baked Sourdough Bread**

salted cultured butter £6

### **Crispy Fried Oyster Mushrooms**

harissa spiced hummus, chilli & garlic dressing £10

### **Courgette & Cucumber Gazpacho**

broad beans, taleggio cheese, toasted seeds, basil oil £14

### **Pissaladière**

lyonnaise onion, ortiz anchovies, kalamata olives, fresh thyme £18

### **Buffalo Mozzarella & Coppa Salad**

poached flat peach, baby turnip, toasted buckwheat, elderflower dressing & fresh parsley £16

## Mains

### **Nordic Halibut**

fennel à la grecque, dill & mussel raviolo, rouille, espelette, crab bisque £35

### **Chalk Stream Trout**

spring vegetable à la française with keta caviar & champagne sauce £30

### **Merguez Sausage**

braised tarbais beans with piperade, salsa verde & Imab jus £28

### **Old Spot Pork Belly**

chilli pickled pineapple, broccoli purée, charred brocolette, sauce charcutière £28

### **Mangalitza Pork & Fennel Ragù**

hand rolled picci pasta with ragù, crème fraîche, aged parmesan & fresh parsley £25

## Sides

Tartiflette - Jersey royal potatoes with fleur des alpes cheese sauce & lyonnaise onion £8.50

Fine green beans with preserved lemon dressing & toasted almonds £7.50

Hispi cabbage with wild garlic butter & chives £6.50

Pomme Frites £6

Please advise our staff of any dietary requirements or allergies before ordering.