



SET MENU

2 Courses £ 27 - 3 Courses £ 30

NIBBLES

Sourdough Bread & Keen's Whey Butter - £3
Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £3
Maldon Oyster, Ponzu, Citrus Caviar & Buckwheat- £3.5 (each)
Tarte Fine, Onions, Crème Fraiche & Summer Mushrooms- £8

STARTERS

Smoked Mackerel, Hispi Cabbage, Taramasalata, Pomegranate
Lamb Ragù Pappardelle, Kalamata Olives & Preserved Lemon
Beetroot Carpaccio, Smoked Yoghurt, Apple & Cumin Crumble
Duck Foie Gras, Sweet Potato, Brown Butter & Sage (supplement £6)

MAINS

Manicotti & Ricotta, Potimarron, Baby Leeks & Pumpkin Seeds Crumble
Cornish Hake, Grapes, Mushrooms, Tarbais Beans & Cep Beurre Blanc
Glazed Beef Cheek, Quince & Smoked Celery Root

SIDES

Endive Salad, Amarillo Peach & Pecorino- £6
Roasted Carrots, Chive Aioli & Sunflower Seeds - £6
Potato Terrine, Cheddar Sauce, Chive & Espelette - £6.5

*Enjoy the flavoursome Alba White Truffle to All dishes marked with a * -£15 supplement/gram

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Timut Pepper Pannacotta, Sweet Potato Custard & Pumpkin Seed Crumble

CHEESE SELECTION

A selection of cheeses selected from Mons & Neal's Yard Dairy served in 25 grams, with Crackers & Chutney

1 / 2 / 3 / 4 / 5 / 6 Cheeses
£4 / £7 / £12 / £15 / £18 / £22

Petit Blaja, Raw Goat's Milk, Goat Cheese, Midi-Pyrenees, France

Cantal au Lait de Salers, Raw Cow's Milk, Hard Cheese, Auvergne, France

Hafod Cheddar, Cow's Milk, Hard Cheese, Wales

Saint Nectaire Fermier, Raw Cow's Milk, Semi Soft Cheese, Auvergne, France

Cardo, Raw Goat's Milk, Washed Cheese, Somerset, England

Roquefort, Raw Ewe's Milk, Blue Cheese, Aveyron, France



DRINKS

SOMMELIER GUILTY PLEASURE

125ml / 375ml / 75 cl

CÔTES DU RHÔNE GUILTY PLEASURE

In Partnership with the Côtes du Rhône wines, we are excited

to present some of the finest artisanal wines of the Côtes du Rhône and their Crus.

Please do not hesitate to ask our team for advices.

125ml / 375ml / Bottle

WHITE

2017, Les Carabiniers, Lunar Apogé - Lirac Blanc - £ 8.5 / £25 / £50

Medium to Full Bodied, Rich & Creamy, with Ripe Pear Aromas - Varieties- Grenache Blanc, Viognier & Roussanne

2015, Philippe Viret, Coudée d'Or, Côtes du Rhône - £12.5 / £37.5 / £75

Full Bodied, Deep & Long Length, with Pear Soak in Eau de Vie, Almond & Spices - Varieties- Grenache Blanc, Roussanne, Clairette, Viognier...

2017, Laurent Charvin - Château Neuf du Pape Blanc - £21 / £62,5 / £125

Medium to Full Bodied, Deep & Round, with Mirabelle Plum & Peppery Aromas - Varieties- Grenache Blanc, Bourboulenc...

RED

2016, Les Carabiniers, Sans Souffre +++ - Côtes du Rhône Rouge - £ 7 / £21 / £42

Super Juicy & Crunchy, with Dark Raspberries & Blueberries Aromas - Varieties - Grenache, Noir & Syrah

2017, Les Carabiniers, Lunar Apogé - Lirac Rouge - £ 8.5 / £25 / £50

Medium Bodied, Silky & Smooth with Dark Cherries & Blackberries Aromas - Varieties- Grenache, Noir, Syrah, Mourvèdre Counoise

2007, Domaine les Hautes-Cances- Cairanne Rouge - £11 / £33 / £66

Full Bodied, Smooth & Complex, Packed up with Leather, Mild Spices & Earthiness - Varieties- Syrah & Counoise

2015, Aymeric Paillard, Petit Père- Saint Joseph Rouge - £13.5 / £40 / £80

Full Bodied, Fresh & Explosive, Packed up with aromas of Violette, Blueberries & Black Pepper - Varieties- Syrah

FRENCHIE'S COCKTAILS

MEZCAL LAST WORD - £14

Quiquiriqui Mezcal, Green Chartreuse, Luxardo Liqueur & Lime Juice

COFFEES

We are very lucky to work with some of the finest expert of their fields:

Extract Coffee in Bristol & The Rare Tea in London

Los Nogales Coffee by Extract — Single Shot £3.8 / Double Shot £4.8

Hand-Picked & Natural fermentation from a natural reserve in El Salvador.

This coffee shows aromas of Dried Figs, Red Apple & Floral Notes

RARE TEA CO £4.5

We offer an amazing range of hand crafted teas and infusions, carefully selected by Henrietta, the Tea Lady

RAF Black Tea - China Green Tea - Genmaicha & Pop Corn

Green Tea - Jasmin Silver Tips - English Peppermint - Chamomile

Lemon Verbena & Fresh Mint