



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
Tarte Fine, Smoked Yoghurt & Girolle Mushrooms - £8
Lamb Sweetbread Nuggets, Smoked Paprika & Jalapeño Sour - £7.5

STARTERS

Braised Carrot Carpaccio, Smoked Ewe's Ricotta & Dressed Quinoa Salad
Lamb Ragù Pappardelle, Kalamata Olives & Preserved Lemon
Tomato & Watermelon Salad, Taramasalata, Pine Nuts, Olive & Pickled Chilli
Duck Foie Gras, Kaffir Lime, Melon & Berries (supplement £6)

MAINS

Lasagna & Courgette, Smoked Egg Yolk, Tomato Relish, Black Olives & Basil
Cornish Pollock, Pan Seared Gnocchi, Girolles & Crispy Mushrooms
Glazed Chicken Leg, Fresh Corn Polenta, Lime & Okra

SIDES

Pomme Purée, Crispy Chicken Skin & Chives - £6
Snow Peas, Citrus, Lardons & Parmesan - £6
Roasted Carrots, Tarragon Aioli & Crispy Bulgar Wheat - £6

DESSERTS

Banoffee, Nutmeg & Caramelized Pecan
Black Figs & Balsamic, Mascarpone, Meringue & Vanilla Ice Cream

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

Cardo, Raw Goat's Milk, Washed Cheese, Somerset, England
Innes Log, Raw Goat's Milk, Goat Cheese, Staffordshire, England
St. Jude, Cow's Milk, Soft Cheese, Suffolk, England
Mimolette, Cow's Milk, Hard Cheese, Calvados, France
Brie de Meaux, Raw Cow's Milk, Soft Cheese, Isle de France, France
Devon Blue, Ewe's Milk, Blue Cheese, Devon, England

All allergen information is available on request. - All prices are including current VAT rate.

A discretionary 12.5% service charge will be added to the bill -

WIFI : Frenchie Guest - welovebaconscones



DRINKS

SOMMELIER GUILTY PLEASURE

125ml / 375ml / 75 cl

WINEMAKER FOCUS

We are super excited to present the amazing BIRGIT BRAUNSTEIN. Birgit is a super energetic, generous & talented lady located in the volcanic slopes of Burgenland, Austria at the border with Hungary.

We go big or we go home so we picked the top cuvee MAGNA MATER White & Red. From the top vineyards, handpicked and fermented in Amphora then delicately left in there to develop their unbelievable perfume and texture.

2013, Birgit Braunstein, Magna Mater Amphora, Chardonnay, White – £19 / £57 / £115
With a light skin contact, a long and delicate ageing in Amphora brings lot of stone fruits, smoky & earthy.

2011, Birgit Braunstein, Magna Mater Amphora, Blaufrankisch, Red – £19 / £57 / £115
Old Vines, fresh vintage that shows bright aromas of blueberries, grey pepper & meaty, pure elegance.

DESSERT COCKTAIL : AFTER EIGHT-ISH £14

Hine Cognac VSOP, Fair Cacao Liqueur, Briottet Mint Liqueur, Branca Menta and Cream

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