

\$99 Share Menu

starters-

Baguette & Butter v

Saucisson gf, df Cornichons

entrées

Beetroot Cured Egg v Yolk mayo

Chicken Liver ParfaitCroutons \mathscr{Q} pickled shallots

Davidson Plum & Olsson Salt Cured Salmon gf Dill & champagne vinegar cream

mains

Spelt & Wild Mushrooms Risotto v Basil oil & parmesan shavings

Butterflied Gurnard 'a La Grenobloise'Capers, lemon, sourdough croutons \mathcal{Q} brown butter

White Pyrenées Rump Cap

Carrot $\mathcal R$ cumin purée, mint pesto $\mathcal R$ watercress

sides

Butter Lettuce v, vg, gf, df Shallot vinaigrette

French Fries v, df

v vegetarian • vg vegan • gf gluten free • df dairy free

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen-free. Our menus are subject to seasonal and ingredient availability changes. Please be aware all card transactions will incur a 1% surcharge.