

# A La Carte

## Snacks

Sourdough baguette & whipped butter	2.5
Mushroom tempura, sesame vinaigrette	6.5
Duck rillettes & cornichons	6.5
House cured sardines	7.5
Bayonne ham	8.5

## Sharing

Boudin noir, caramelised endive, cured egg yolk	7.5
Baked onions, Bleu d'Auvergne, walnut	7.5
Burrata, salted plums, buckwheat	8.5
Cod crudo, grapefruit, tarragon	8.5
Hereford beef tartare, anchovy, toasted rye	9.5
Caramelised celeriac ravioli, Jerusalem artichoke, dashi butter	9.5

Potato, black trompette & Vacherin pie	14.5
Roast halibut, sprouting broccoli, vin jaune	16.5
Old Spot pork chop, sweet potato, miso	16.5
Cavolo nero, broccoli leaves, mustard dressing	3.5

## Chef's menu

Selection of 5 dishes chosen by the kitchen for the whole table to share	49 pp
--	-------

## Cheese

Raclette - Swiss Alpine, cow	4.5
Gabarre - Loire, goat	4.5
Bleu d'Auvergne - Auvergne, cow	4.5
Selection of three	12.5

## Desserts

Apple tarte tatin, crème fraiche	6.5
Dark chocolate mousse, malt cracker	6.5
Espresso & hazelnut choux bun	5.5
Pumpkin sorbet, seed brittle	3.5
Mont Blanc	3.5

## Digestif (35ml)

Fernet Branca, amaro	5.5
Antinori, Tignanello, grappa	10
Dom. Seailles, Armagnac, 20 ans	12
Bourgoin, Cognac, Brut de Fut 1994	14

A voluntary £1 will be added to your bill for filtered water. All profits to charity.

Please let us know about any food allergies and dietary requirements.

