

## NIBBLES

Sourdough bread and Guerande sea salt butter v	£3.00
Frogs legs goujons, Tartare sauce	£4.50
Goats cheese croquettes v	£3.50
Olives de Provence <b>VG, GF, DF</b>	£2.50
Salt cod fritters, spicy sauce chien	£5.00
Duck rillettes, toasted sourdough and pickles <b>DF</b>	£5.00

## PLATTERS

Charcuterie, veg crisps, cornichons <b>DF, GF</b>	<b>SMALL / LARGE</b> £8/15.00
Fromages, crackers, chutney, fig/ almond cake, celery, grapes <b>N, GF ON REQUEST</b>	£7/£12.00
Gourmet – a selection of charcuterie and fromages <b>N, GF ON REQUEST</b>	£7.5/£14.00

## FISH

Fish soup, croutons, rouille, cheese <b>DF, GF ON REQUEST</b>	£7.50
Bouillabaisse with plaice, hake, mussels, tiger prawn, samphire, potato <b>DF, GF</b>	£11.00
Cured salmon, buckwheat blinis, sourcream, lemon, mixed leaves, pinenuts <b>GF</b>	£9.00
Seared tuna Nicoise, sesame crust, olives, quail egg, green beans cherry tomatoes, potatoes, house dressing <b>GF, DF</b>	£13.00

## MEAT

Ox cheeks Bourguignon, pearl onions, lardons, carrots, potatoes, mushrooms <b>DF</b>	£10
Confit duck leg, sautéed potatoes, green beans, Madeira sauce <b>GF</b>	£10.50
Pork belly, roast garlic mash potato, mix greens, red wine jus <b>GF</b>	£11.50
Free range ¼ chicken, ratatouille, fries, gravy <b>DF, GF</b>	£11.00

## VEGETABLES

Cauliflower soup, florets, almonds, truffle oil <b>GF, N</b>	£6.00
Goats cheese salad, roast beetroot, crispy sourdough, walnuts, pomegranate, house dressing <b>DF</b>	£8.50
Charred hispy cabbage, ratatouille, rice, herb oil, hazelnuts <b>VG, N, GF</b>	£9.00
Super food salad, quinoa, avocado, green beans, pinenuts, beetroot beans sprouts, house dressing <b>VG, GF</b>	£8.50

## SIDES

Frites	£3.00
Mixed greens sautéed with shallots, garlic and parsley butter <b>GF, DF ON REQUEST</b>	£3.00
New potatoes with garlic and parsley butter <b>GF, DF ON REQUEST</b>	£3.00
Roast garlic mash potato <b>GF</b>	£3.00
Ratatouille <b>GF, DF</b>	£3.00
Steamed rice <b>GF, DF</b>	£2.50
Mixed leaves salad, beetroot, shallots, parsley, house dressing <b>DF, GF</b>	£3.00

## DESSERTS

Crème caramel <b>GF</b>	£5.00
Chocolate and raspberry marquise	£5.00
Strawberry cheesecake	£5.00
Passion fruit macaron <b>GF, N</b>	£2.00
Chocolate and baileys truffle <b>GF</b>	£1.00

## KIDS MENU EACH DISH £5

Toulouse sausage, mash potato, greens, gravy <b>GF</b>
Plaice goujons, fries, peas, ketchup
Pasta, tomato sauce, grated cheese
Chicken breast, fries, greens, gravy <b>GF</b>