

TOSTART...

*We suggest 2 plates per person
The dishes will be served as they are ready from the kitchen*

Provence-style vegetable caponata Caponata de légumes	£8
Octopus and confit potato salad Salade de poulpe et rattes confites	£9
Stone bass carpaccio and pine nuts Carpaccio de maigre et pignons de pin	£12
Buffalo mozzarella, heritage tomatoes and basil Mozzarella di bufala, tomates multicolores et basilic	£8
Poached egg, saffron small spelt and green asparagus Œuf poché, petit épeautre au safran et asperges vertes	£8
Rivea salad wrapped in a socca Salade Rivea	£8
Sautéed gamberoni, squid and cuttlefish Gamberoni sautés, calamars et seiches	£12
Marinated line-caught sea bream, citrus Dorade rose marinée aux agrumes	£9
Aubergine caviar Caviar d'aubergine	£8
Cold cut selection Sélection de charcuterie	£14
Vitello tonnato Vitello tonnato	£9
Seasonal vegetables cooked in a cocotte Cocotte de légumes de saison	£8
Courgette and Amalfi lemon risotto Risotto aux courgettes et au citron d'Amalfi	£9
Elbow pasta, truffle, ham and Pecorino cheese Coquillettes, truffe, jambon et Pecorino	£9
Potato/sage/Parmesan gnocchi Gnocchi pomme de terre, sauge et Parmesan	£9
Cookpot of aubergine, tomato and black olives Cookpot d'aubergine, tomate et olives noires	£9

LITTLE BITES

Crispy socca £5 Socca croustillante
Roasted panisse £5 Panisse dorée
Tigelle, pesto and rocket £7 Tigelle, pistou et riquette
Tigelle, Parma ham £9 Tigelle au jambon de Parme

MAIN COURSES

Seared cod, clams, coco beans and watercress Dos de cabillaud, palourdes, haricots coco et cresson	£26
Baked stone bass, fennel and citrus Maigre cuit au four, fenouille et agrumes	£27
Roasted free range chicken, macaroni au gratin Volaille fermière rôtie, gratin de macaroni	£25
Beef tagliata, polenta, and Porcini mushroom Boeuf tagliata, polenta et cèpes	£29

CHEF'S SUGGESTION

served for two

Veal chop, carrot, shallot and parsley Côte de veau, carotte, échalottes et persil	£58
Dover sole, capers, tomato, lemon and olives Sole de Douvres, capres, tomate, citron et olives	£58

SIDES

Fennel and citrus £5 Fenouil et agrumes
Carrot, shallot and parsley £5 Carotte, échalottes et persil
Macaroni au gratin £5 Gratin de macaroni

CHEESE & DESSERTS

British cheese selection Sélection de fromages britanniques	£7
Chef's suggestion La suggestion du chef	£7
Fig and honey contemporary vacherin Vachetin contempotain figues/miel	£7
Chocolate tart Tarte au chocolat	£7
Cookpot of greengage, almond ice cream Cookpot de reine claud, glace à l'amande	£7
Our favourite cheesecake, citrus marmalade and yogurt sorbet Notre gâteau préféré au fromage blanc, marmelade d'agrumes, sorbet yaourt	£7
Tiramisù	£7
Homemade ice cream and sorbet Glaces et sorbets maison	£6