



Tomates anciennes £5.5

*Heritage tomatoes salad, sherry
vinegar*

Artichaut £7.5

Artichoke, shaved egg, herbs

Coeur de boeuf £8.5

*Grilled beef heart, little gem, salsa
verde*

Loup de Mer £13

Seabass tartare, kiwi, apple

Crabe £10.5

Crab meat, watermelon, apple

Seiche £11

Cuttlefish carbonara

Betteraves £7.5

Beetroot, goat cheese

Soupe de Courges £5.5

Pumpkin Soup

Pâté en croûte £8.5

Pork & chicken pie, preserved lemon

Aubergine, chou-fleur £6

*Aubergine rolls stuffed with
cauliflower couscous*

Flétan £19.5

*Halibut, salsify, blackberries, dill
pistou*

Onglet £17.5

*Hanger steak, figs, pecan nut,
chanterelles, celeriac puree*

Souris d'Agneau £19.5

Lamb shank, quinoa, raisin, apricot

SIDE

Frites, Espelette pepper £4

DESSERTS

Cheese 4£ per portion

Affogato £4

Green Apple Soufflé £8.5

Figs & Blueberry £8.5

Almond, Peach & Melon Tart £8.5

Open Monday to Friday 12 to 11pm

Saturday 9am to 11pm

Sunday 10am to 6pm

Any food allergies please let us know

Sharing dishes on our black board