

Blanchette

SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Seabream tartare, cured egg yolk & sesame seeds, soy dressing 12

Pork rillettes, pickles, mustard mayo 9

Beef croquettes, cocktail mayo 9

Cheese beignets, onion confit 9

CHARCUTERIE

Corsican coppa 9.5

Rosette de Lyon 9.5

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9.5

CHEESES & HONEY PAIRING

LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Alpes, served with fresh honeycomb) 7
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Petit brillat savarin (Cows' milk, slightly salted and creamy, served with fresh honeycomb) 7
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with sarrasin honey) 7
Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

Beaufort (Cows' milk, pale gold colour, smooth in texture, served with rhododendron honey) 8.5
Rhododendron honey has a golden colour with a light and floral taste.

All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.

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FISH

Moules marinière 16

Roasted pollock, creamy clams and mussels sauce, dill oil 24

Crab tagliatelle, red chilli and garlic 22

MEAT

Aged sirloin, celeriac purée, roscoff onions, wild garlic mayonnaise 38

Roasted chicken supreme, petit pois à la française, smoked pancetta, grelot onions 23

Grilled middle white pork belly, heritage carrots, saffron, bacon jam, star anise jus 24

VEGETARIAN

Gnocchi, fresh peas, baby gem, sage & mint butter 18

Roasted cauliflower, mix spice butter, labneh, pickled red onions 14

BBQ carrots, smoked yogurt, carrots and saffron purée, dukkah 14

SIDES

Frites & béarnaise 6

Grilled baby gem, caesar dressing, shaved parmesan with croutons 9.5

Green beans salad, beaufort cheese, shallots, walnut dressing 11

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VEGETARIAN MENU

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Bread & butter 5.5

Baked St marcellin, truffle honey 9

Cheese beignets, onion confit 9

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MAIN COURSES

Gnocchi, fresh peas, baby gem, sage & mint butter 18

Roasted cauliflower, mix spice butter, labneh, pickled red onions 14

BBQ carrots, smoked yogurt, carrots and saffron purée, dukkah 14

SIDES

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