

## TOASTIES & SALADS

Pitted olives in Provencal herbs 2.80

### SALADS

STARTER      MAIN

#### **Crayfish and avocado**

Crayfish served with avocado, baby spinach and a passion fruit, lime and chilli dressing

6.90

9.50

#### **Smoked chicken Salad**

Continental leaves, sliced smoked chicken, croutons, olives, boiled egg, and Lincolnshire Poacher cheese with French dressing

6.90

9.50

### TOASTIES

#### **Warm gratinated goats cheese**

Toasted sourdough bread topped with béchamel and melted goats cheese on a mixed green salad with walnuts, sun blushed tomatoes and cider vinaigrette

9.20

#### **Warm seasonal vegetable focaccia**

A blend of grilled and marinated seasonal vegetables, black olives, Feta cheese and mixed leaves on a toasted Focaccia bread and parsley pesto

9.20

#### **Smoked mackerel toastie**

Smoked mackerel, horseradish, cream and Parmesan on toasted sourdough bread with mixed leaves and sun blushed tomatoes

9.40

#### **"Tartiflette" style au Brie de Meaux**

Roasted potatoes, bacon and onion topped with Brie de Meaux, straight from the oven. Served with a green salad on the side

9.40

#### **Assiette of Charcuterie**

Selection of the finest cured meats and salami served with homemade bread & butter

9.75

*A discretionary 12.5% service will be added for parties of 6 or more.  
Food allergies? Please let us know before ordering.*

### **FOOD & WINE MATCHING**

*We have an extensive selection of wines by the glass and would be delighted to select wines to match each dish.*

## EVENING A LA CARTE MENU

Since reopening our café & restaurant, we decided, for the time being, to offer a limited evening menu on Friday & Saturday to keep working with fresh and local produce. Most of our salads & snacks will also be available in the evening to extend our offer. We hope you understand and are looking forward to welcoming you soon!

### STARTERS

|  |      |
|--|------|
| Pear, Roquefort, chicory and walnut salad  | 6.50 |
| Crab croquette on a cucumber salad with saffron mayonnaise                                 | 6.70 |
| Poached egg 'en Meurette" (with red wine sauce, smoked duck bacon, mushrooms and croutons) | 6.90 |

### MAIN COURSES

|  |       |
|--|-------|
| Cep mushroom risotto with Parmesan shavings, pine nuts and parsley pesto                             | 15.00 |
| Grilled marinated salmon fillet with cauliflower rice, red onion, chickpea fricassée and lime yogurt | 18.50 |
| Confit lamb shank with potato mash, braised red cabbage and red wine jus                             | 20.00 |

### CHEESES & DESSERTS

**Cheeses** - Selection of fine artisan cheeses from our trolley served with homemade crackers, bread, seasonal chutney and nuts 9.75

Suggested wines Banyuls Rimage, Clos des Paulilles - 6.00 (75ml)

Warm praline, pecan and chocolate sponge with Tia Maria ice cream 6.80

Suggested wine Late Harvest Gewurztraminer, Alpha Montes, Chile - 6.50 (75ml)

White chocolate Bavaroise with crispy rice cracker and a tea and caramel sauce 6.00

Suggested wine Côteaux du Layon, domaine Ogereau - 5.30 (75ml)

7 Hour baked apple with caramel, orange zest and served with crème fraîche 6.50

Suggested wine Muscat de St Jean de Minervois, Gravillas - 5.80 (75ml)

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