

A la carte menu

For the table

Fresh bread & butter (V M G)
Marinated olives (Ve Sp Mu Ce)

Starters

Mushroom, tofu, leek, crouton
(Ve Sy G)

Scallops, aubergine, curry, peas
(Mo M)

Porchetta, apple, Pecorino,
rosemary
(M)

Asparagus, egg, parmesan,
truffle
(V Sp Mu M E)

Sardines, radish, peas,
edamame
(Sy F G)

Chicken, tarragon, mushroom,
paprika
(Sp M E Ce)

Mains

Butternut, cavolo nero, puff
pastry, walnuts
(Ve Tn Sp G)

Salmon, mussels, curry,
vegetables
(Sy Sp Mu Mo M F G Ce)

Lamb, Merguez, potato,
salsa verde
(Sp M G Ce)

Pearl barley, beetroot, garlic,
parmesan
(V M E G)

Pollock, Jerusalem artichoke,
mushroom, leek
(M F Ce)

Pork, Roscoff onion,
vegetables, duck essence
(Sp M Ce)

Classic Mains

Beef, potato, Dijon, watercress
(Mu Ce)

Lobster, potato, herbs,
vegetables
(Sp Mo M F E Cr G Ce)

Sides

Skin-on fries
(Ve)

Garden salad
(Ve Sp)

Sauté spring vegetables
(Ve)

Mirin deglaze mushroom
(V Sy Sp M)

Grilled tender stem
(V M)

Salads, Pasta & Risotto

Tomato, cucumber, olive, feta
(V Sp Mu M)

Add - Chicken breast

Add - Hot smoked salmon (Sp F)

Pasta, basil, pine nuts,
parmesan
(V M E G)

Saffron, Arborio, parmesan,
tomato
(V Sp M E Ce)