

# DINNER

## Nibbles

Baguette . salted butter  
Kalamata olives  
Truffle popcorn  
Focaccia . onions . anchovies . olives

3  
3.5  
3  
5

## Cured meat selection

Bresaola  
Coppa  
Lamb & goat salami  
Mixed board

8  
8  
7  
15

## Starters

Hummus  
Aubergine caviar  
Burgundy Snails  
Courgette flower tempura . goat cheese . honey  
Burrata . heritage tomatoes . basil & tarragon pesto  
Classic Beef tartar . old grain mustard  
Sea bass carpaccio . onions pickles . celery . almond

4  
6  
6/12 pcs 9/17  
8  
12  
12  
14

## Mains

Gnocchi . straciatella . heritage cherry tomato  
Turbot . sweet potato purée . white wine sauce . crispy onion  
Duck brest . green asparagus . wild garlic . peas

14  
25  
18

## Sides

Coin de Rue . mayonnaise 5  
Seasonal salad 4

## Desserts

Orange blossom crème brûlée  
Floating Island . Lime caramel  
Strawberry & Rhubarb "tart"  
Ice cream 1 scp

7  
6.5  
9.5  
3

## Cheese selection Ask us for selection

1 cheese  
2 cheeses  
3 cheeses  
Sea Salt crackers

5  
10  
15  
3

Food allergies and intolerances: please speak to our staff about the ingredients in your meal when making your order. Please note that a 12.5% service charge will be added to all bills.