



Salads for the Summer (only lunches) all 14.50

Classic Niçoise
Greek salad
Chicken and bacon, Dijon mustard vinaigrette

Snacks & nibbles

- Local Sourdough bread, olive oil, balsamic	5.50
- Duck Rillettes, pickled gherkins, croutons	7.50
- cured trout pastrami on toast	7.50
- Provençal Panisse & hummus	5.50
- Whitelake's Goat's Curd with basil oil & croutons	6.50
- Pimientos de Padron, Za'atar, sesame seed	6.50
- Mediterranean Olives	5.50

Tapas

- Spanish chorizo, red wine and honey	11.00
- Ham hock & cheese croquettas, red pepper ketchup	12.50
- Slow roasted belly pork, Gochujang dressing, honey and coriander	17.50
- Snails in garlic creamed sauce on sourdough	10.00
- Calamari, lemon, garlic mayonnaise	11.50
- Gambas al alijo, lemon and parsley	12.50
- Tiger prawns tempura, ponzu & lime	13.00
- Brixham scallops, kimchi and seaweed	15.50

- Crispy mushroom croquettas, garlic mayonnaise	11.50
- Asian kung pao cauliflower, soy, rice wine, maple & paprika sauce	9.50
- Crispy pan fried halloumi, Romesco sce (almonds)	11.00
- Tapas size catch of the day	16.50
- Boquerones, on buttered toasted sourdough	9.50
- Crispy fried patatas bravas, spicy tomato sauce	9.50
- Burrata, preserved lemon, pistachios, black olives	13.00
- Vegetable tempura, soy & rice wine dip	10.00
- Salt & pepper tofu, Chimichurri	12.50

Sharing

Tapas Sharing board
Assortment of fish, meat, vegetarian & vegan tapas
Complimented with a portion of charcuterie and cheese.
For 2 People: £55.00 -- for 3: £82.50-- for 4 People: £110.00
(add £7.00 for gambas)

Extras

- Plain fries	5.00
- Sweet potato fries	6.00
- Side mixed green salad	5.00

Plat du Jour served Wednesday to Friday 12.00 till 14.30

Meat or fish with its garnish £19.00

Should you have any allergies or intolerance please
Notify a Staff Member

French Cheeses

Comté 24 months old, Franche Comté (Cow)
Brillat Savarin, Île de France (Cow)
Brie, Normandie (Cow)
Beaufort, Haute Savoie (Cow)
Selle sur Cher, Loire Valley (Goat)
St Maure, Loire Valley (Goat)
Roquefort, Aveyron, France, (Sheep)
Brin d'Amour, Corsica, France (Sheep)

British Cheeses

Cheddar Vale of Camelot, Leicestershire (Cow)

Glass of Monbazillac £7.50 (125ml)

Glass of Port £6.50 (75ml)

Chutneys £1.50

Cheese:

£7.95 per portion (60 grams)

3 cheeses: £22, 4 cheeses: £29- 5 cheeses: £36

Charcuterie

Chorizo

Garlic and fennel salami

Charcuterie:

£7.75 per portion (50 grams)

All cheeses and charcuteries are served with Sourdough bread

Extra basket of bread & oil £5.50

Desserts: all £10.00

Tonka bean crème brûlée, cherry sorbet

Chocolate mousse, miso caramel ice cream, sesame oil

Tart du Jour

Sweet Wines all £7.50 per 125ml

- Chateau Briattes, Sauternes, France
- Muscat de Beaumes de Venise, Rhône, France
- Rasteau, VDN, Rhône, France (perfect with Chocolate)
- Pedro Ximenez, Jerez, Spain

A discretionary 10% service charge will be added to your bill

