

KITCHEN MENU

(Sample Menu) Served from 12.30

A Selection of Seasonal Dishes made in our Kitchen



Baked VACHERIN du MONT D'OR recommended for 2 – 4 people

HAUT-DOUBS The season for the traditionally hand made cheeses is short, available from mid October until the end of March. This cheese is superb with a meltingly rich, verging on clotted cream, taste. The billowy crust is washed pinky peach with an earthy sappy aroma. The bark around the cheese helps to achieve its texture and perfume

N.B Baked Vacherin takes approximately 40 minutes

Served with Crusty Bread, Cornichons & Green Salad.....£24.00

A side of Bayonne Ham or Prosciutto add £3.00

Beef Pie with Mashed Potato (10 minutes to prepare).....**£12.00**

With Red Wine, Tomato, Onion, Garlic & Thyme

Poached Devon Chicken, Black Rice & Guacamole.....£12.00

With Lemon Juice, Chilli & Coriander

Salad of Ratte Potato, Trompette & Girolle Mushrooms.....£9.50

With Macri Extra Virgin Olive Oil, Lemon Juice & Parsley

(recommended with Rare Roast Forerib of Beef)

Salad of Grilled Courgette, Roast Vine Tomato & Sariette de Banon.....£9.00

With Basil & Mint

Savoury Tart with Salad Leaves.....£8.00

Roast Shallot, Thyme & Pecorino Stagionato

Roast Vine Tomato, Basil & Crottin de Chavignol

SIDES: £3.00

Maple Baked Ham

Rare Roast Forerib of Beef

Sundried Tomatoes from Puglia

Vine Tomato with Basil

Homemade Houmous

House Marinated Olives