

Cervelle de Canut £4.50 ~ Salted Spanish Almonds £3

Parmigiano Reggiano £4 ~ Bread & Butter £ 1.50

Vivreau Filtered and Chilled Water Still/Sparkling £1.50 Litre

Lunch Special: Grilled Cornish Sardines on Toast, Garlic Butter with a glass of Les Clampins d'Abord, Isabelle Frère or a glass of white Côtes de Gascogne Cuvée Marine, Domaine de Ménard £10



CHARCUTERIE

Giuseppe Gualerzi Felino Salami (Emilia-Romagna) £6

Saucisson "Noir de Bigorre" (Pyrénées, France) £7

Ventrèche "Noir de Bigorre" (Pyrénées, France) £10.50

Carlo Pieri Soppressata (Tuscany, Italy) £8.50

Piero Montali Prosciutto Di Parma Riserva
(Emilia-Romagna, Italy) £14

Duck Rillettes £7

Pork and Pistachio Terrine £7.50

Selection of Charcuterie £12.50

CHEESE

Stilton (Nottinghamshire, England) £3.50

Brie de Meaux (Ils-de-France, France) £4

Saint Nectaire (Auvergne, France) £3.50

Laguiole (Aubrac, France) £3.50

Selection of 4 £13

Our cheese is kept, matured and supplied by Androuet in Spitalfields

SMALL PLATES

Jerusalem Artichoke Soup £6.50 ~ Smoked Duck, Goat's Cheese & Walnuts £9.50

Potted Shrimps on Toast £8 ~ Cantabrian Anchovies, Shallots & Unsalted Butter £9 ~ Steak Tartare £8

Whole Dorset Crab, Mayonnaise £11.50 ~ Snails, Wild mushrooms, Garlic & Parsley £8.50

Bayonne Ham, Celeriac Remoulade £9.50 ~ Lincolnshire Smoked Eel, Pickled Beetroot & Horseradish £9.50

Clams, Vermouth & Aioli £8.50 ~ Gem Salad £4

DESSERT

Bitter Chocolate Pot £5 ~ Treacle Tart £6.50

Crème Brulée £6 ~ Pannacotta, Blood Oranges £6

PLATS DU JOUR

Gilt Head Bream, Mussels, Shrimps,
Saffron and Dill £15.50

Christian Parra Boudin Noir, "Racines"
Vegetables £15

Petit Salé aux Lentilles £15.50

Bavette, Shallots & Red Wine £17

Baked Vacherin Mont D'Or, Noir de
Bigorre Charcuterie, New Potatoes &
Green Salad
£36 for 2 or more to share