

DINNER

CURED MEAT SELECTION

Bresaola	8
Rosette	8
Jambon d'Auvergne	8
Mixed board	18

NIBBLES

Baguette . salted butter	3
Kalamata olives	3.5
Saucisson and Cornichon	4

STARTERS

Tenderstem broccolini . harissa . savoury granola	V	9
Duck confit croquette . herbs mayo	3 pcs	9
Classic Beef tartare . old grain mustard . pomme allumettes		14
Burrata . red pepper . wild garlic . kale . crouton	V	15
Burgundy Snails . garlic & parsley butter	6 / 12 pcs	9/17
Baked camembert . garlic & white wine . soldiers . chutney	half / whole	9/17

MAINS

Gnocchi . pesto . tomme de savoie cheese	GF V	16
Trout . smoked Beurre Blanc . wild garlic puree . broad beans . chardonnay gel		19
Fregola risotto . duck confit . black truffle . spinach		19
Rib eye . Beurre Maitre d'Hotel . fries		26

SIDES

Coin de Rue . mayonnaise	5	Seasonal salad	4
--------------------------	---	----------------	---

DESSERTS & CHEESE

Cheese selection	<i>small / medium / large</i>	8 / 13 / 18
Lemon crème brûlée		7
Tiramisu		8
Chocolate fondant . Vanilla ice cream		10

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.