

SEASONAL BISTRO & WINE HOUSE
inspired by **THE ALSACE REGION**

APERITIF

Cherry Spritz	13.5
Anis and Cucumber Spritz	12.5
Melon Negroni	12.5
Almond Old Fashioned	14
Botivo Spritz (non-alcoholic)	9
Spiced Lemon Spritz (non-alcoholic)	6.5

FROM THE KITCHEN

Sauerkraut	4
Rye Bread, Horseradish Butter and Radish	8
Cod's Roe, Egg and Chervil	7
Cured Mangalitza Pork Belly and Anchovy	8
Salad of Beetroot, Cherries, Mint and Hazelnut	10
Trout Rillettes, Kohlrabi, Capers and Chive	12
Carosello Cucumbers, Honeymoon Melon and Graceburn	11
Boudin Noir, Mustard and Tomato	12
Potato Dumplings, Runner Beans, Goats Curd and Walnut	26
Skate Wing, Peas, Courgette and Lardo	30
Pork Cheek, Sweetcorn, Girolles and Sage	30
Duck Breast, Plum, Juniper and Madeira (<i>for two</i>)	66
Pommes Frites	6
Green Salad	6

please note ingredients may vary slightly depending on availability from our suppliers and seasonality.

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. Unlimited filtered water is charged at £2 per guest. A discretionary service charge of 12.5% will be added to your bill.

JULY

DESSERT

Madeleines, Blueberries	6
Blackcurrant Ripple Ice Cream	7
Malt Rice Pudding with Spiced Cherries	10
Peach Melba	12
Chocolate Sorbet, Caramel and Cacao Nibs	9

DESSERT WINE

Muscat Grains Nobles Hinterberg, Domaine Christian Binner, 2003, Alsace, France	20
Jurançon Moelleux Mon Plaisir, Domaine de Souch · Petit - Gros manseng 2022, Jurançon, France	13
Reiler Mullay-Hofberg, Melsheimer · Riesling Spätlese · 2022, Mosel, Germany	12

DIGESTIF

Cognac Fanny Fougerat – Iris Poivre	10
Liqueur Edmond Briottet – Poire Williams	10
Liqueur Bigallet – Thym	10

