



<i>Hors d'œuvres</i>	Marinated green olives, artichokes & red peppers	£6.5
	Cervelle de canut & crudités	£6.5
	Snail, bacon & garlic 'bon bons'	£8
	Cod goujons & sauce tartare	£12
	Rillettes de Tours, cornichons & Melba toast	£14
	Bayonne ham & celeriac remoulade	£16
	Kintyre smoked salmon, blini, crème crue & condiments	£18
<i>Starters</i>	Soupe de topinambour & truffled Comté brioche	£16
	Boudin noir maison, hay-baked apple & celeriac	£16
	'Salad Lyonnaise', smoked eel & oeuf croustillant	£17
	Raviole de crabe à la bisque	£21
<i>Mains</i>	Champignons sauvages, celeriac, confit egg yolk & Mimolette	£29
	Saddle of rabbit, bacon & soubise	£36
	Cod, fennel, monk's beard & sauce rouille	£37
	Venison, haggis Parmentier & sauce grand veneur	£38
	Côte de veau, spinach & Montpellier butter	£42
<i>Sides</i>	Bitter leaf salad	£7
	Cauliflower mushrooms, spinach & garlic butter	£8
	Aligot	£8