



## SOL NOON TO NIGHT

From 12pm

<b>Fresh sliced bread &amp; butter</b>	<b>3</b>
Add tins or cured meats (See the display)	
<b>Cucumber &amp; whip roe</b>	<b>3ea</b>
<b>Gildas</b>	<b>5ea</b>
<b>Smoked salmon, cream cheese &amp; dark rye</b>	<b>9ea</b>
<b>Jamon, rockmelon &amp; oba</b>	<b>8</b>
<b>Seared bonito &amp; shiso</b>	<b>12</b>
<b>Green bean, walnut gribiche, goat curd</b>	<b>14</b>
<b>Eggplant, labneh &amp; ras el hanout</b>	<b>16</b>
<b>Chopped green salad &amp; gribiche</b>	<b>16</b>
<b>Mussels, artichoke &amp; bread</b>	<b>18</b>
<b>Gnudi, verjus &amp; brown butter</b>	<b>25</b>
<b>Rainbow trout &amp; white bean</b>	<b>30</b>
<b>Spatchcock, pilaf &amp; tarragon</b>	<b>32</b>
<b>Lamb braised in coffee, turnip &amp; pea</b>	<b>34</b>
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<b>French fries &amp; chilli garlic crunch</b>	<b>7</b>
<b>Glazed dark chocolate mousse cake</b>	<b>13</b>
<b>Louise cake &amp; crème fraiche ice-cream</b>	<b>12</b>
<b>Affogato</b>	<b>10</b>
<b>Cheese selection</b>	<b>14</b>

Please inform your server of any allergies  
Sundays incur a 10% surcharge | Public holidays 15% surcharge