



Crudo, redfish, jalapeño, cucumber, blood orange kosho, coriander, olive oil	12.5
Oeuf, sambal oelek mayonnaise, atjar [v]	7.5
Tartare du boeuf, vadouvan, spring onion, curry leaf, coriander	13.5
Burnt paprika, tahini, XO, pistache, black garlic [vgn]	11.5
BBQ beetroot, chanterelles, beurre blanc, wild garlic [v]	12.5
Crispy prawn, pineapple chutney [3]	13
Pork croquette, basil emulsion, apple, kohlrabi [2]	13

FOOD

Pain du Levain, whipped herb butter [v]	5.5
Tarama, trout eggs, wild garlic	6
Burnt spring onion dip, cream cheese, cayenne [v]	6.5
Coup Grecque, olive oil from Mani, grated tomato, oregano [vgn]	4.5
Olives, chilli, preserved lemon, herbs [vgn]	6
Vin Fou naughty nut mix [vgn]	5
Gilda, olive, roquefort, pulpo, guindilla, pickled garlic [1]	4.5
Oyster, blood orange, champagne vinegar, mignonette [1]	4
Caprin de St Julien, goat [30gr] [v]	7
Saint Philippe, cow [30gr] [v]	5
Comté Fruite, cow [35gr] [v]	4
Pont-l'èveque, cow [35gr] [v]	4.5
Blue de Causses, cow [35gr] [v]	4
Jambon beurre, apricot and chamomile mustard [80gr]	12
Cured duck breast [40gr]	11
Saussison [60gr]	9

Plat du Jour, weekly changing, family style	17
Côte de Boeuf à la Gitane, beurre noisette, fries, greens [600 gr] [takes 40 minutes]	100
Chocolate ganache, crème fraiche, orange oil, hazelnut [v]	9

LUNCH FRI-SUN 12:00 - 15:00

Sourdough, comté, 2 runny eggs, whipped butter [v]	11
Burrata, bbq plums and peas, homemade chilli oil, dukkah, sourdough [v]	13.5
Tosti, jambon beurre, gruyère, homemade pickle, abricot and chamomile mustard	13