

Food Menu

**MIX AND MATCH!
HOW MANY TIMES HAVE YOU BEEN TO A RESTAURANT AND
DON'T KNOW WHAT TO CHOOSE
BECAUSE YOU LOVE EVERYTHING? OR WISH YOU COULD TRY
EVERYTHING? HERE WE MADE IT POSSIBLE.
WE PROPOSE A HEALTHY CUISINE WHERE YOU CAN CHOOSE
FEW DIFFERENT TINY JARS AND SHARE (OR NOT...)!**

Please advise us of any allergies you have.
A discretionary 12.5% service charge will be added to your final bill.
Prices include VAT

– NIBBLES LOVERS –

Padron peppers £4

Accras (Spicy cod fritters) £5.5

Oven baked chorizo £3.5

Snails with garlic butter £6

Hummus with baguette £4.5

Black and green olives from Borough Market £3.5

Bread on board with garlic and Trapper mix £5

Rosemary baked Camembert with fig jam & bread sticks £9

– CHEESES AND CHARCUTERIES LOVERS –

BORO BOARD: Selection of 3 cheeses, 3 cured meats,
duck potted meat, olives and duo of tapenades, quince paste, jam £30

Mix saucisson £10

Homemade French duck potted meat (rillettes) £6

Lonzo, Coppa & dry cured ham from Corsica £14

Selection of 3 or 5 French cheeses £12 / £16

Two Tapenades: Black olives, Garlic & basil, Piment d'Espelette. £6

– BURGER LOVERS –

Classic beef burger with Comté, tomato, mixed leaf salad £11.5

Veggie burger with quinoa & beetroot patty with melted goat cheese £10

Pulled pork burger, tomato, mixed leaf salad £12

– SMALL PLATES –

– FISH LOVERS –

Chili crab cakes, lemon & aioli £8.5

Mussels with Mouclade sauce £8

Pan-fried squid in garlic butter and parsley with new potatoes £6.5

Cod fillet marinated in soy sauce, honey and ginger

with pickled red cabbage £11

Pan-fried prawns marinated with lemon, garlic butter, chili, coriander £10

– MEAT LOVERS –

Croque Monsieur £7

Beef onglet with mushroom and Madeira sauce £11.5

Lamb chop, carrot puree, cumin & pomegranate seeds £11

Pulled pork Parmentier with corn crisps crumb £8.5

Spicy parmesan chicken wings with smoky ketchup £7

– VEGGIE LOVERS / SIDES –

Roasted tomato soup £4.5

Salade du chef: kale, butternut, pomegranate seeds, grapes, crispy onions,

roasted pecan nuts & goat cheese £7

Pearl barley risotto with Camembert and watercress £6

Jerusalem artichoke with black truffle mayo £4.5

Croustillants goat cheese & aubergine £5.5

Tender stem broccoli, yogurt, cheddar, crispy onions & roasted pecan £5.5

French fries with truffle oil £3.5

Sweet potato fries with paprika salt £3.5

Green salad £3

– SWEET LOVERS –

Chocolate fondant with caramel ice cream (° 20 minutes preparation) £8.5

Rhubarb & Strawberry oat crumble with crème fraiche (° 20 minutes preparation) £6

MICHELINE'S DELIGHT: Apple sticky toffee with caramel sauce and apple sorbet £6

2 Scoops of your choice £4

Ice creams: Vanilla, chocolate, salted caramel, coconut, pistachio,

Sorbets: Mango, strawberry, lemon, apple