

SPRING LUNCH MENU

FOOD IS SERVED AS IT IS READY UNLESS REQUESTED

PLEASE NOTE THIS IS AN EXAMPLE THE KITCHEN MENU CHANGES DAILY, PRICES MAY BE SUBJECT TO CHANGE

APERITIF		SMALL PLATES		KITCHEN LUNCH MENU	
PROSECCO	£9.00/£33.90	MALDON OYSTERS AMALFI LEMON & MIGNONETTE	£3.50EA	DAILY MENU OF DISHES PREPARED IN OUR KITCHEN USING SEASONAL SHOP I PEA & MINT SOUP	£10.50
CREMANT D'ALSACE	£10.00/£43.50	LITTLE BREAD PEDLAR SOURDOUGH BREAD	£4.00		£10.50
CREMANT ROSE D'ALSACE	£12.00/£44.80	EXTRA VIRGIN OLIVE OIL & BALSAMIC OR FARMHOUSE BUTTER	0.4.50	SPRING MINESTRONE	£10.50
CHAMPAGNE P. LOUIS MARTIN, BOUZY	£14.00/£78.00	SOCCA CHIPS CHICKPEA FLOUR 'CRISPS.' GLUTEN FREE	£4.50	PARMIGIANO REGGIANO SAVOURY TART	£10.00
SACRED GIN OR VODKA & BTW TONIC 50m	£12.00	PARMIGIANO REGGIANO	£6.00	ROMANESCO, ARTICHOKE, LEEK & BERKSWELL	£10.00
BTW TONIC HAS AN AMBER HUE AS IT IS MADE WITH NATURAL QUININE		SALTED ALMONDS & CASHEW NUTS	£6.00	OR	
SACRED NEGRONI	£12.00	HOUSE MIXED OLIVES & BARREL-AGED FETA	£6.95	COURGETTE, CARAMELISED TROPEA ONION & COMTE D'ESTIVE GLOBE ARTICHOKE	010 E0
SACRED DRY MARTINI, LEMON TWIST OF OLIVE	£14.50	MOZZARELLA DI BUFALA	£6.95	HOUSE MUSTARD VINAIGRETTE	£13.50
GIBSON SACRED GIN & VERMOUTH, BALSAMIC ONION	£12.00	BURRATINA	£6.95	CAPONATA, MOZZARELLA DI BUFALA	£16.00
PARMIGIANO REGGIANO ON THE SIDE APEROL SPRITZ	£11.00	FRIGGITELLI PEPPERS MALDON SEASALT	£8.50	SOUR DOUGH TOAST	
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO &		COURGETTE FRITTERS (5) MINT & PECORINO SARDO	£8.95	TROPEA ONION TARTE TATIN ROBIOLA DI ROCCAVERANO & WILD ROCKET	£16.00
HOMEMADE VIN D'ORANGE 70ml	£11.50	DUCK RILLETTES	£11.00	BROAD BEAN & WESTCOMBE RICOTTA RAVIOLI	£17.00
BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA SEF		TOASTED LBP SOURDOUGH & CORNICHONS		BUTTER & SAGE, BORAGE FLOWERS	£17.00
POMMEAU DE NORMANDIE, LE LIEU CHERI 70ml \$8.50 TRADITIONAL APERITIF FROM NORMANDIE THAT COMES FROM COMBINING APPLE JUICE &		BRIE AUX TRUFFES 100G & CHARCOAL BISCUITS	£10.00	BASQUE POUSSIN	£28.50
YOUNG CALVADOS. IT THEN AGES IN OAK BARRELS FOR AT LEAST 3		TOASTED CHEESE		PEAS & CONFIT SHALLOT, SPRING GREENS	
PICKLE HOUSE BLOODY MARY VIRGIN WITH SACRED VODKA 25mi	£6.50 £11.50		DD HAM £2.00	LA FROMAGERIE SALT BEEF SANDWICH RYE BREAD, ENGLISH MUSTARD, PICKLES & HOUSE SLAW	£14.50
WITH SACRED VODRA 25mi	£11.50	ABONDANCE, LE COUSIN, EMMENTAL & WHOLEGRAIN MUSTARE			
SOFT DRINKS		ITALIAN TOASTED CHEESE £12.00 / AI FONTINA ALPINA, ASIAGO PRESSATO, TALEGGIO & TOMATO	DD HAM £2.00	ON THE SIDE	
VIVREAU FILTERED WATER BOTTLE PER 1-2 PE	OPLE £2.00			ROAST DESIREE POTATOES	£6.50
SPARKLING & STILL: UNLIMITED REFILLS		LA FROMAGERIE CLASSICS		ROSEMARY, SEA SALT & LEMON MAYONNAISE	
FRESH ORANGE JUICE	£4.50	MELTED RACLETTE	£16.00	SAUTEED FRIARIELLI	£7.50
APPLETREE HILL ORCHARD JUICE APPLE OR PEAR	£4.00	CHARLOTTE POTATOES, SHALLOT, MUSTARD & CAPER RELISH LA FROMAGERIE FONDUE SAVOYARDE	£22.50	SPRING 'SHRUB' GREENS £7.00	
SQUARE ROOT HANDMADE SODA	£4.00	BEAUFORT CHALET D'ALPAGE, EMMENTAL FRANCAIS GRAND CF		COSTOLUTO TOMATO OREGANO & MASSERIA DAUNA EXTRA VIRGIN OLIVE OIL, PUGLIA	£7.50
FLAVOURS: RHUBARB, COLA, LEMONADE, RASPBERRY LE		COMTE D'ESTIVE WITH SOURDOUGH BREAD & CORNICHONS. CHARCUTERIE	£8.00	ENDIVE & VINAIGRETTE	£7.50
BEER, NON-ALCOHOLIC GIN & TONIC, NON-ALCOHOLIC NE		STEAMED POTATOES	£4.75	SHRUB SEASONAL SALAD LEAVES	£5.50
SPARKLING ELDERFLOWER	£4.50	STEAMED BROCCOLI	£4.75	FULL ALLERGEN INFORMATION IS AVAILABLE ON ALL THE DISHES FEATURED O	
		BAKED CAMEMBERT DE NORMANDIE HONEY, WALNUTS, ROSEMARY & TOASTED SOUR DOUGH	£19.50	MENUS. IF YOU HAVE A FOOD ALLERGY & ARE CONCERNED ABOUT ANY ITEMS (MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION. PLEASE OUR KITCHEN USES NUTS. ALL ITEMS EATEN IN THE RESTAURANT ARE SUBJECT VAT. AN OPTIONAL 12.5% SERVICE WILL BE ADDED TO THE FINAL BILL.	ON THE NOTE THAT

CHEESE & CHARCUTERIE

LA FROMAGERIE CHEESE BOARDS SM £12.50/LG £18.50

FRENCH BOARD

SAINTE-MAURE-DE-TOURAINE, INDRE-ET-LOIRE, GOAT FINE, CLOSE TEXTURED RICH FLAVOUR, QUITE MILD & NOT TOO SALTY BRILLAT SAVARIN, NORMANDY, COW

TRIPLE CREAM, RICH, SILKY WITH A CREME-FRAICHE TANG & EARTHY NOTES SALERS D'ESTIVE, AUVERGNE, COW

SALERS D'ESTIVE, AUVERGNE, COW

FIRM TEXTURE, FRUITY FLAVOURS, FULL BODIED TASTE, BUTTERY FINISH REBLOCHON, SAVOIE, COW

RICH, HAZELNUT TASTE, NOT TOO STRONG FARMYARD, EARTHY FLAVOURS FOURME D'AMBERT. AUVERGNE. COW

CREAMY TEXTURE. RICH & MELLOW WITH SUBTLE NUTTY FLAVOUR

BRITISH & IRISH BOARD

SINODUN HILL, OXFORDSHIRE, GOAT

PYRAMID WITH A NATURAL RIND, OPEN TEXTURE, NUTTY & CREAMY

BARON BIGOD, SUFFOLK, COW

A UNIQUE BRIE STYLE CHEESE THAT IS RICH & MELLOW

COOLEA, COUNTY CORK, COW

FASHIONED AFTER GOUDA, CARAMEL-SWEET WITH FINE CRYSTALLISATION

ROLLRIGHT, OXFORDSHIRE, COW

RICH, BUTTERY, NUTTY TASTE, GAMEY AROMA, SIMILARITIES TO REBLOCHON

DEVON BLUE, TOTNES, COW

NUTTY, TANGY BLUE, EARTHY AROMA & DENSE BUTTERY LIVELY TASTE

CHEESEROOM BOARD

GOLDEN CROSS, SUSSEX, GOAT

FUDGY TEXTURE, LOW ACIDITY, PRONOUNCED PEANUT/TAHINI NOTES

WIGMORE, BERKSHIRE, EWE

SAPPY, FRUITY & RICH FLAVOURS, VELVETY SMOOTH TEXTURE, SOFT RIND

TOMA PIEMONTESE, PIEDMONT, COW

SMOOTH TEXTURED, PATE, FRUITY & NUTTY TO THE TASTE, SMOKY SWEETNESS

GUBBEEN, COUNTY CORK, COW

SPRINGY TEXTURE, PLEASING TANGY FLAVOUR, GENTLE ON THE PALATE

GORGONZOLA NATURALE, LOMBARDY, COW

SLIGHTLY CHEWY, CREAMY & BUTTERY WITH SWEET-SHARP MINERALLY SPICE

CHARCUTERIE BOARDS

SERVED WITH LBP SOURDOUGH

ITALIAN CHARCUTERIE	SELECTION OF 3 £18.00
SALAME GENTILE	£6.50
PROSCIUTTO DI PARMA	£6.50
CULATELLO	£6.50
COPPA	£6.50

FRENCH CHARCUTERIE

JAMBON DE BAYONNE £6.50

SPANISH CHARCUTERIE	SOLD INDIVIDUALLY
LOMO DE BELLOTA	£10.00
JAMON SERRANO DE TERUEL	£8.00
JAMON IBERICO BELLOTA 30G	£15.00

WITH YOUR BOARDS

CHOCOLATE OR COFFEE ECLAIR

WARM ELOLIBLESS CHOCOLATE CAKE

MEMBRILLO, RHUBARB & RAISIN RELISH, WHITE TRUFFLE HONEY OR CURTIDO

DESSERT

FIOR DI LATTE ICE CREAM

FIOR DI LATTE ICE CREAM	£0.50
AMALFI LEMON & PISTACHIO CAKE PISTACHIO ICE CREAM	£8.50
WARM PEAR UPSIDE DOWN CAKE BRETON CARAMEL ICE CREAM	£8.50
ORANGE, ALMOND & POLENTA CAKE	£8.50

YORKSHIRE RHUBARB & ABATE PEAR CRUMBLE £8.50 FIOR DILATTE ICE CREAM

VALRHONA DARK CHOCOLATE FONDANT £10.00 FIOR DI LATTE ICE CREAM

AFFOGATO LE PIANTAGIONI DE CAFFE & FIOR DI LATTE ICE CREAM £7.50

ICE CREAM 1 SCOOP £4.50/ 2 SCOOPS £8.00

FIOR DI LATTE, PISTACHIO, BRETON CARAMEL ICE CREAM. MANDARIN, STRAWBERRY SORBET

LA VIEILLE NOIX 30% 50ml over fior di latte ice cream £11.50

DESSERT & SWEET WINE

JURANCON MAGENDIA

£8.85 70ml/£45.15 375ml

DOMAINE CLOS LAPEYRE LA CHAPELLE DE ROUSSE, JURANCON

THE VINES ARE ORGANIC & SUITABLE FOR BOTH VEGETARIANS AND VEGANS. THE WINE HAS A SUBLIME EXPRESSION OF SWEET FRUIT – MANGOES, COCONUT, GRAPEFRUIT & BANANA BUT WITH A CRYSTAL PURE ACIDITY. PERFECT AS AN APERITIF AS WELL AS FOIE GRAS, CLASSIC WITH ROQUEFORT OR BREBIS EWE'S MILK.

SAUTERNES CHATEAU DELMOND £7.50 70ml/£59.00 750ml

SAUTERNES, BORDEAUX. GRAPE: 90% SEMILLON 10% SAUVIGNON BLANC. A MODERN STYLE OF SAUTERNES ALLOWING FOR A MINIMAL INTERVENTION APPROACH IN THE WINERY. THE PALLE GOLD HUE HAS A FRESH FLORAL AND STONE FRUIT AROMA WITH GORGEOUS APRICOT. HONEY & PEACH TOGETHER WITH CITRUS PEEL & CREAMY FLAVOURS TO THE FULL BODIED YET REFRESHING BALANCED ACIDITY & LINGERING SWEET FINISH.

VIN SANTO 2009 FELSINA BERARDENGA

THIS VINTAGE HAS GOLDEN YELLOW WITH COPPERY HIGHLIGHTS AND AROMAS OF PEACH & APRICOT COMPLEMENTED WITH PINEAPPLE & TROPICAL FRUIT. COMPLEX & TOASTY FROM WELL INTEGRATED OAK & LIVELY ACIDITY ALL BALANCED BEAUTIFULLY BY THE SWEETNESS OF DRIED GRAPES ECHOED BY BAKED APRICOT AND CANDIED PINEAPPLE TO A LONG LINGERING FINISH

DIGESTIF

£3.00 EACH

£7.00

CO EU

HOMEMADE LIMONCELLO 70ml £11.50 MADE WITH AMALFI LEMON

FINEST RESERVE PORT LBV 2013

50ml £6.00

QUINTA DE LA ROSA, DOURO, PORTUGAL. TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA AND SOME TINTA CÃO AND BARROCA. THERE IS A SOFT FEMININE SIDE TO THIS WINE UNDERLYING THE CONCENTRATED FRUIT AND BERRY COMPLEXITY, WITH FIRM FULLFRONTAL TANNIN & SPICY END TASTE

THE GLENROTHES 12YEAR WHISKY 50 ml £9.50

SINGLE MALT WHISKY FROM SPEYSIDE, SCOTLAND. AROMA OF BANANA AND VANILLA, WITH A TASTE OF FRUITINESS. THE FINISH IS LONG. SOFT AND SWEET

CALVADOS 5 YEAR 42%

CALVADOS DU LIEU CHERI, OUILLY-LE-VICOMTE, FRANCE

THE DESRIECHES FAMILY HAVE BEEN ASSOCIATED WITH THEIR FARM AND ORCHARDS SINCE 1500. FULL BODY WITH A LOVELY MELLOW FRUITINESS.

POIRE WILLIAM 45%

50ml £11.00

50ml £9.50

LOUIS ROQUE, DORDOGNE, SW FRANCE

A CLASSIC POIRE WILLIAM EAU DE VIE. THE DISTILLERY WAS FOUNDED BY LOUIS ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT.

THE EAU DE VIE IS NEVER STORED IN BARRELS AND SO REMAINS A CRISP CLEAR FRUIT LADEN SPIRIT. SERVED VERY CHILLED.

LA VIEILLE NOIX 30%

50ml £8.95

LOUIS ROQUE, DORDOGNE, SW FRANCE

A CLASSIC WALNUT LIQUEUR. THE DISTILLERY WAS FOUNDED BY LOUIS ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT. THIS CAN BE ENJOYED ON ITS OWN OR FABULOUS POURED OVER FIOR DI LATTE ICECREAM