## To share

We recommend sharing a board for 2 people

Charcuterie platter - 15 selection of cured meats from London Smoke and Cured

Cheese board - 17 Selection of British and European cheeses (v)

Antipasti Board (v, vegan) - 17 with marinated vegetables, artichokes, humus, olives, and ajvar

Seafood platter - 28 Selection of smoked salmon, crevettes (king prawns), 6 oysters and a lemon crab salad

Baked Camembert (v) - 15 with fig jam and warm baguette

Bowls

Mussels mariniere - 18 with warm baguette

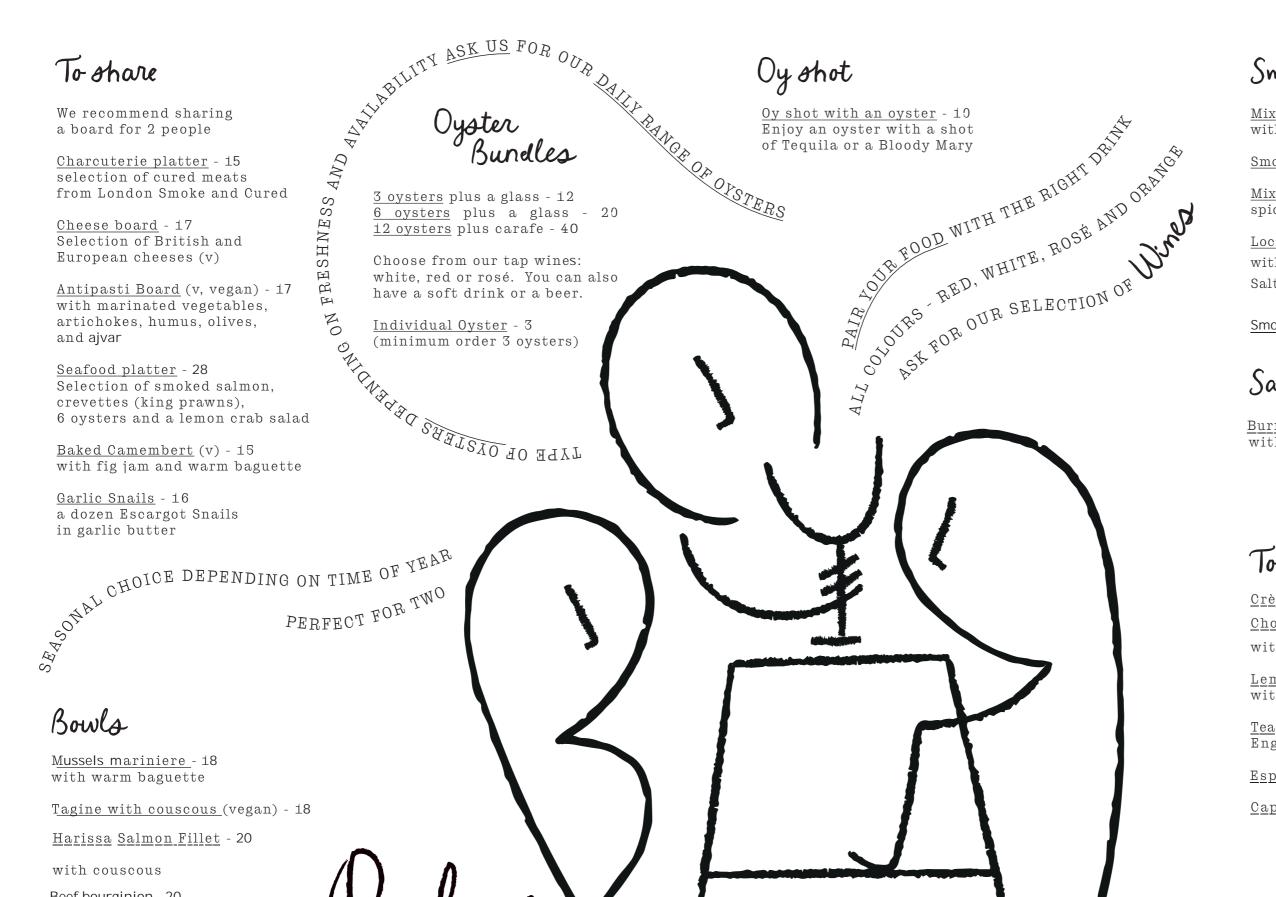
Tagine with couscous (vegan) - 18

<u>Harissa Salmon Fillet</u> - 20

with couscous

Beef bourginion - 20

with mash



## Small plates

Mixed Olives (v, vegan) - 4 with rosemary and lemon

Smoked Almonds (v, vegan) - 4

Mixed Nuts (v, vegan) - 4 spicy and sweet nut mix

Local sourdough or Crusty Baguette - 5 with selection of butter (choose 2) Salted Butter / Truffle / Crab butter

Smoked salmon plate with sourdough -10

## Salads

Burrata(v) - 10 with fresh tomatoes and basil

## To finish

<u>Crème Brulée</u> - 7 Chocolate Caramel Tart - 7 with crème fraiche

Lemon Tart - 7 with Vanilla crème fraiche

<u>Tea</u> - 3 English Breakfast / Mint / Green

Espresso - 2

Cappucino - 3