The rich, warming recipes of France's mountain villages and winter resorts are at the centre of our Alpine seasonal menu. Traditional cheese dishes, smoky, piquant charcuterie and indulgent desserts bring a welcome ray of sunshine to the gloomiest days. With authentic ingredients sourced from the best producers, this is comfort food at its finest.

## STARTERS

> CROTTIN DE CHÈVRE V - 7.50
> Baked goat's cheese from Centre Loire Valley, served warm with a lamb's lettuce, apple, walnut and golden raisin salad topped with croutons

MAINS

## TARTIFLETTE - 13.50

A traditional dish from the French Alps. A gratin of sliced potatoes, Comté cheese and smoked bacon lardons topped with melted Reblochon cheese. Served with baguette, cornichons, salad and Jambon de Savoie

VEGAN TARTIFLETTE VG- 12.50
A vegan twist on an iconic Alpine dish. A gratin of sliced potatoes, onions, Dijon mustard and 'bacon' topped with melted vegan cheese. Served with baguette, cornichons and salad

CHOU FARCI VG - 11.50
A cabbage parcel filled with lentils, roasted root vegetables and apple. Served with Lyonnaise potatoes and a Calvados jus

GIANT MUSHROOM
VOL-AU-VENT (V-12.95
Drizzled with truffle oil, served with braised savoy cabbage and kale with a cheese crisp

DESSERTS

TARTE TATIN V - 7.25
Sticky apple tart with caramel sauce and Calvados crème Chantilly

## PAIN PERDU (V - 6.25

Brioche bread and butter pudding with vanilla ice cream and caramel sauce

