

— VEGETARIAN & VEGAN MENU —

APÉRITIFS

ESPRESSO MARTINI	8,95
Espresso, vodka and Kahlua	
JARDIN FIZZ	5,95
Elderflower, mint, green tea and soda	

HORS D'OEUVRES

BREAD V	2,95
Sourdough baguette with butter	
OLIVES Ve	2,95
Marinated in garlic and herbs	
FOUGASSE V	5,50
A signature Provençal leaf-shaped garlic bread	

STARTERS

PEAR & GOAT'S CHEESE SALAD V	6,50
Endive, hazelnuts, raisin, pear and chicory with goat's cheese	
FRENCH ONION SOUP Ve	6,25
<i>A Parisian classic</i> Rustic French onion soup with sourdough croûtes and vegan cheese	
MUSHROOM PÂTÉ Ve	5,95
Field and porcini mushroom pâté, marinated shimeji mushrooms served with sourdough croûtes	
WILD MUSHROOM SOUP Ve	6,25
Served with toasted baguette and soya cream	

MAINS

VEGAN CÔTE BURGER Ve	13,50
Moving Mountains™ burger patty with vegan cheese and truffle mayonnaise, caramelised red onion, brioche bun and frites	
CHICKPEA TABOULÉ Ve	12,50
Red rice, roasted root vegetables, chickpeas, grilled broccolini and toasted seeds with a harissa dairy-free yoghurt	

MUSHROOM CASSOULET Ve	12,95
King oyster mushrooms with truffle and topped with sourdough croutons	

CELERIAC STEAK FRITES Ve	11,95
Chargrilled celeriac, lentils and sauce vierge served with frites	

SIDES

FRITES Ve	3,50
GREEN SALAD Ve	3,50
TOMATO SALAD Ve	3,50
with basil & shallots	
GRATIN POTATO V	3,50
CREAMED SPINACH V	4,25
FRENCH BEANS V	3,50
PETIT POIS Ve	3,50
with shallots, croutons & mint	

We are now cashless, apologies for any inconvenience this may cause.

Allergens: We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.

An optional gratuity of 12.5% will be added to your bill. All gratuities go to the team in this restaurant.



VEGETARIAN & VEGAN WINE LIST

WHITE WINE

175ML / 250ML / BTL


CRISP, LIGHT & REFRESHING

10 VIN DE FRANCE 2020  5.50 / 7.50 / 18.95
Anciens Temps Blanc
A lovely white from the Pyrénées


11 SAUVIGNON BLANC 2020  6.65 / 9.05 / 24.50
Longue Roche, IGP Côtes du Gascogne
Super fresh, packed with citrus

MEDIUM BODIED, DRY & ELEGANT


12 WHITE BURGUNDY 2019  7.95 / 10.95 / 29.50
Saint-Véran, AOP Les Préludes, Terres Sècrites
Rich & flavourful


14 CHABLIS, AOP 2019  38.95
Maison Oliver Tricon
Citrus, mineral & zippy

15 WHITE BORDEAUX 2019  7.50 / 10.50 / 27.95
Château Sainte-Marie, AOP Entre-Deux-Mers
A fruity white Bordeaux

16 PREMIER CRU CHABLIS, AOP 2017  41.95
Louis Michel
Pale, golden & bold

FULL FLAVOURED, FRUITY & COMPLEX

18 CHARDONNAY 'GRAND
RESERVE' 2020  6.50 / 8.95 / 23.50
Maison l'Aiglon, IGP Pays d'Oc
Perfectly tropical white

19 RIESLING 2013  59.50
Trimbach, Cuvée Frédéric Emile, AOP Alsace
Award winning from a legendary Alsace produce

ROSÉ WINE

175ML / 250ML / BTL

24 CÔTES DE PROVENCE, AOP 2020  34.95
'Love' by Château Léoube
Sustainably produced on Côte d'Azur

RED WINE

175ML / 250ML / BTL

LIGHT, FRUITY & REFRESHING

27 FLEURIE 2020  31.50
Domaine Jean Tête, La Bonne Damme, 2018 | Irresistible berries
flavour

MEDIUM BODIED, JUICY & SMOOTH

29 CÔTES DU RHÔNE VILLAGES,
AOP 2018/2019  7.25 / 9.95 / 27.50
Maison Sinnae, Element 'Luna'
Bright & approachable

33 MALBEC 2018  7.95 / 10.95 / 29.50
Georges Vigouroux, Tuber, IGP Comté Tolosan
Unoaked Malbec full of damsons

CHAMPAGNE & SPARKLING

125ML / BTL

03 CHÂTEAU LÉOUBE  7.95 / 41.50
Sparkling 'Love' Rosé, NV
Sparkling Provence Rosé

04 LAURENT-PERRIER  9.25 / 49.50
La Cuvée, NV, Champagne
Pale gold fine bubbles

05 LAURENT-PERRIER  75.50
Vintage 2008, Champagne
An outstanding white gold Champagne

06 LAURENT-PERRIER  85.50
Cuvée Rosé, NV, Champagne
A gorgeous, iconic Rosé

07 LAURENT-PERRIER  179.95
Grand Siècle, NV, Champagne
Lustrous gold with delicate bubbles

125ml wine measures available on request.

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