

## FOOD

# LUNCH AND DINNER (Excluding sunday evenings)

### SHARING PLATES

<b>New potatoes</b> Roasted new potatoes, sea salt, scallion, Homemade mayonnaise with garlic confit and mustard seeds	8	<b>Dip &amp; fresh cut veggies</b> Dip of the day, crunchy seasonal vegetables	9
<b>Hummus</b> Hummus of the day and focaccia croutons	9	<b>Burratina</b> Small burrata (125g), tomato chutney with Espelette chilli pepper	10
<b>Roasted aubergines</b> Roasted marinated aubergines, yogurt cream with tahini, lemon and garlic confit, martajada sauce, scallion and coriander	10	<b>Ceviche</b> Saithe ceviche, coconut, coriander and lime cream, red onions pickles, dash of fresh chilli pepper, raspberries	12

### MAIN DISHES

<b>Summer toast</b> Homemade focaccia, feta and ricotta creamy blend, tahini, marinated cherry tomatoes, tarragon, dill, spring onions, capers	14	<b>Pulled pork</b> Pulled pork, roasted corn, lettuce and red cabbage, red onion pickles, martajada sauce, cashew nuts	15
<b>Pearl barley salad</b> Pearl barley, oeuf parfait, grilled courgettes and peppers, mixed salad, zaatar, parsley, white balsamic and lemon vinaigrette	14	<b>Griffon's famous croque-monsieur</b> Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad	16

## ALL DAY LONG

<b>Salad bowl</b> Mixed salad and citrus vinaigrette	4	<b>Cheese plate</b> Ossau-Iraty, Fourme d'Ambert and Chavignol crottin	12,5
<b>Country-style pâté</b> From Maison Montalet, mixed salad and pickles	9	<b>Charcuterie plate</b> From Maison Montalet, coppa, lonzo, saucisson, chorizette and dry-cured ham (12 month)	14,5

## SWEETS OF THE MOMENT

<b>Cheesecake(s)</b>	9	<b>Cake(s)</b>	8	<b>Cookie(s)</b>	5
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Depending on our Cheffe's inspiration

