Clémence
BAR

SHARING IS CARING (We suggest 4 dishes for 2 people to share)

Salt & Pepper Squid Chunks £12.50
(Squid chunks coated with crispy batter seasoned with salt & pepper served with our house blend mayo, Cherry tomatoes & Rocket leaves)

Tempura Prawns £12.50
(Crispy fried prawns coated in tempura batter, served with house blend mayo, cherry tomatoes & Rocket leaves)

Spinach, Ricotta & Smoked Provola Arancini £12.50
(Crispy golden fried Italian risotto balls filled with ricotta cheese and spinach, served with pesto and arrabbiata sauce)

Mini Brioche & Brie Bread Rolls In Arrabbiata £14.50
(Bread rolls stuffed with rich, molten French Brie served in slow simmered arrabbiata sauce)

Mortadella & Burrata Platter. £14.50
(Fresh Mortadella and burrata served with fig jam and bread slices)

Honey Buttermilk Chicken £15.00
(Battered buttermilk chicken fillet, served with melted parmigiano, rocket, cherry tomatoes and drizzled honey)

Pork & 'Nduja Meatballs £15.50
(Seasoned Pork Meatballs flavored with Spicy 'Nduja, chili &fennel served in hot Arrabbiata)

Salmon En Croute £16.00
(Salmon with a rich creamy cheddar cheese wrapped in a lattice topped puff pastry, served with rocket and cherry tomatoes)

NIBBLES

Roasted Almonds or Cashews	£6.00
Truffle Oil & Parmesan seasoned fries	£9.00
Nocellara Green Olives	£6.50
Fresh Breadbasket	£6.50
Parmigiano Reggiano (24 months aged)	£7.50
Mixed Nuts (Walnuts/Cashews/Almonds)	£8.50

Some of our products contain allergens and there is a risk of cross contamination.

15% discretionary service charge will be added to your bill.

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BAR

CHEESE SELECTION *served with a fresh breadbasket* **£ 26.50**

All three cheeses; paired with walnuts, grapes, dried figs and fig chutney or honey

CHEESE Individual *served with a fresh breadbasket* **£19.50**

One cheese of choice; paired with walnuts, grapes, dried figs, cherry tomatoes and fig chutney or honey

CHEESES

We have chosen 3 exceptional Swiss cheeses from our specialty cheese maker JUMI. They go exceptionally well with a glass of fizz!

Fessli young

Hard cheese, is like a capricious young **Goat** begging for a glass of white wine. The white dough is somewhat elastic and gives off a delightful sourness on your tongue.

Le Bêle

Semi hard Blue Mold **Sheep** cheese, the cheese is sweet, salty, maybe crunchy, and always phenomenal

La bouse

Soft **Cow** cheese, its white-mold coat gives a velvety mouthfeel, at the same time it is astonishingly light and fresh

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