



Sample Menu

Picon Bière	5.00
Barrel Aged Negroni	8.00
Berto Spritz	8.50

Bread and butter	2.00
Jersey rock oysters and mignonnette	2.80 (each)
Nocellara del Belice olives	4.00

Mushroom soup	5.50
Taramasalata with raddish	6.00
Macerated tomatoes and Cantabrian anchovies	7.50
Terrine maison with cornichons and toast	8.00
Cured duck, celeriac rémoulade	7.00
Pear, Roquefort and spiced walnut salad	8.50
Steak tartare (main course with pommes frites)	9.00/19.00

Baked tomatoes and basil on focaccia	14.00
Hake, saffron leeks and rouille	16.50
Onglet, pommes frites and béarnaise sauce	18.00
Duck confit, braised cavolo nero and pommes Anna	19.00
Grilled rabbit leg, Alsace bacon and mustard sauce	19.50
Chicken & leek pie with cabbage	15.00
Whole baked plaice, braised fennel & aioli	20.00
Côte de boeuf, béarnaise sauce and pommes frites (for 2 to 3)	85.00
Green salad, pommes frites	4.00

Sticky toffee pudding	6.00
Crème caramel	6.00
Riz au lait and caramelised apples	6.50
Chocolate mousse, crème fraîche and honeycomb	6.50
Spiced poached pineapple & coconut sorbet	6.50
Colonel	8.00
Ice cream: caramel, boozy sultana	3.00 (per scoop)
Madeleines (20 minutes)	6 for 5.00 or 12 for 9.00
Plate of cheese: Gorgonzola, Pecorino, Taleggio	12.00

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

Please inform a member of the team if you have any allergies or dietary restrictions.

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