

FOUND

Restaurant + Bar
Available from 12:00pm – 22:00pm

Entrées

- Warm sourdough loaf & seeded sourdough loaf**, with salted butter | 4.5
- Soup of the day** & warm bread roll (v, vø) | 9.5
- French onion soup** & comte crouton | 10.25
- Char-grilled wye valley asparagus**, poached egg & hollandaise sauce (v, GF) | 12
- Chicory, candied walnuts, bambinella pear & blue de bresse salad**, honey mustard dressing (v, GF) | 14
- Crispy duck salad**, toasted cashews, watermelon, germe de soja pickled ginger, sesame seed & vinaigrette aux cinq épices | 15.5
- Octopus salad**, pickled breakfast radish, fennel, micro cress & citrus mustard dressing (GF) | 17
- Tuna tartare, smashed avocado & horseradish, micro cress**, with seeded sourdough croutons | 17
- Caesar salad**, baby gem, anchovies, parmesan, croutons, poached egg
small – 10 / large – 15
add chicken or bacon – £4.75 each
- Duck liver parfait**, toasted brioche, spicy pear chutney | 12

Plats

- Velvety pearl barley**, pea puree, chopped asparagus, broad beans with fermented sultanas & crispy shallot (v, vø) | 19.5
- Ratatouille à la Provençale**, roasted pepper tapenade, confit cherry tomato, toasted pinenuts & herb mashed potato (v, vø, GF) | 21
- Pan fried stone bass fillet**, saffron mash, tenderstem broccoli, confit cherry tomato & velouté de champagne (GF) | 27
- Bouillabaise**, with cod, mussels & prawns | 24
- Grilled sword fish, served with shaved fennel**, breakfast radish, clementine salad & toasted pinenuts, lemon & tarragon butter (GF) | 25
- Braised lamb shank**, pearl onion, bottom mushroom & purée de pommes de terre | 27.5
- Honey roasted duck breast**, sweetcorn purée, baby heritage carrots, tempura courgette flower, Fabbri Amarena cherry & tarragon jus (GF) | 27.5
- 8oz Armagnac flamed rib-eye steak**, grilled tomato, French fries & peppercorn sauce (GF) | 29.5
- Chicken Milanese**, fried egg, truffle mayo, lamb lettuce, comte & French fries | 24.5
- Daily special**, please speak to a member of the team for more information

Desserts

- Délice framboise pistache** (GF) | 10
- Gâteau au café** | 10
- Vanilla & orange crème brûlée**, served with shortbread | 9.5
- Meringue aux fruit rouges**, with strawberry coulis | 10
- Tarte au citron**, served with raspberry sorbet | 9
- Blackcurrant & chocolat mousse** (VG, GF) | 11
- Sticky toffee pudding**, caramel sauce & Jude's honeycomb ice cream (GF) | 9.5
- Vegan Jude's icecream / sorbet selection** | £7
- British produce cheese** | 9.75 / 14.75
Spicy pear chutney, celery, grapes, Scottish oat cakes
Choice of any two cheese – Choice of any three Slices –

Sides

- French fries** | 5
- Add truffle salsa & comte** | 2.75
- Tenderstem broccoli & lemon zest** (v, vø) | 5
- Sautéed spinach with confit garlic** | 5.25
- Chicory & pea shoot salad, honey mustard dressing** | 5
- Lamb lettuce, cherry tomato & parmesan salad with mimosa dressing** | 5

Express Set Menu

Available from 12:00 – 19:00

Two Course – £28 | Three Course – £35

Entrées

- Soup of the day**, served with a warm bread roll (v, vø)
- Caesar salad**, baby gem, anchovies, parmesan, croutons, poached egg & Caesar dressing
add chicken, or bacon £4.75 each
- Duck liver parfait**, toasted brioche, spicy pear chutney

Plats

- Velvety pearl barley**, pea puree, board beans with fermented sultanas & crispy shallot (v, vø)
- Ratatouille Provençale**, roasted pepper tapenade, confit cerise tomato, toasted pinenuts & herb mash potato (v VG GF)
- Chicken Milanese**, truffle mayo, lamb lettuce & French fries

Desserts

- Blackcurrant & chocolate mousse**
with vegan vanilla ice cream (VG GF)
- Vanilla & orange crème brulee**
with shortbread

British produce cheese

spicy pear chutney, celery, grapes, Scottish oat cakes

AFTERNOON TEA

Available daily – 1:30pm to 5pm
24 hours prior reservation required.
Please speak to a member of staff for reservation

BRUNCH MENU

Available on weekends from 11:30am to 3pm