

fhior

LUNCH MENU

charcuterie	£5
oyster, fermented cucumber, apple, dill	£2 ea.
pickles	£2.50
lobster croquettes, leek emulsion	£5.50
crispy pig's ears	£3
fried sweetbreads, chanterelle ketchup	£3
trout, cucumber, parsley	£7
mackerel, sweet cicely, buttermilk	£8.50
duck, red currant, nasturtium	£9
leek, mussels, smoked sauce	£7.50
broccoli, black garlic, hazelnut, smoked yoghurt	£7.50
pigeon, mousseline, pine	£9
plaice, brown butter, samphire, wild garlic capers	£10
hogget, celeriac, fermented wild leek	£8
cheese	£10
strawberry, woodruff, rapeseed	£6
milk, honeycomb, apple	£6

please inform us of any allergies prior to ordering

WINES BY THE GLASS

125ML

WHITE

estezargues, grand vignes, côtes du rhône, france 2016	£5
judith beck, weissburgunder, burgenland, austria, 2018	£8.5
fulcro, a pedreira albariño, rías baixas, spain 2018	£8.5
thomas labaille, sancerre l'authentique, loire, france 2018	£8.5
rafael palacios, louro godello, valdeorras, spain 2017	£8.5

PINK

niepoort, redoma, douro, portugal 2016	£7.5
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RED

domaine sarrelon, côtes du rhône, france 2016	£5.5
julien sunier, morgon, beaujolais, france 2016	£8.5
le soula, côtes catalanes, france 2008	£10
tabarrini, il padrone delle vigne, umbria, italy 2015	£8
la porta di vertine, chianti classico, tuscan, italy 2012	£9.5
raúl pérez, ultreia saint jacques, bierzo, portugal 2016	£6.5
muhr van der niepoort, blaufrankisch, austria 2016	£9

ORANGE

courbissac, l'orange, languedoc, france 2017	£8.5
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SWEET

domaine de souch, mon plaisir, jurançon, france 2017 100ML	£8
chateau gaillard, vouvray moelleux, loire, france 2015 100ML	£8