

bandol

M E N U

S T A R T E R

CAULIFLOWER VELOUTE (V, GF) shaved black truffle, cranberries	£12
HEIRLOOM BEETROOT SALAD (V, GF, N) lemon goats curd, glazed walnuts	£14
BURRATINA (V, GF) caramelized aubergine, orange glazed endive	£15
MOULES MARINIÈRE (DF) lemongrass, ginger, coriander, coconut milk	£15
GRILLED OCTOPUS (GF, DF) butternut squash, haricot & fava bean, smoked paprika	£21
SEA BASS CEVICHE (GF, DF) charred corn, sweet potato, coriander, lime	£15
BLACK INK RISOTTO (GF) grilled squid, wild herbs, lemon confit	£16
WARM CHICKEN LIVER CROSTINI pomegranate, balsamic, pancetta, frisse	£12
STEAK TARTARE PROVENÇAL (DF) endive salad, croutons	£16
GNOCCHI (V) saint-marcellin cheese	£15/£20

M A I N C O U R S E

BANDOL BOUILLABAISSE seasonal fish, prawn, mussels, rouille	£27
ROASTED COD FILLET (GF) spiced cauliflower textures, marinated leeks	£26
MISO BAKED SALMON (DF) sweet & sour baby pak choi, mizuna salad	£24
ROASTED HALIBUT FILLET (GF) girolles, baby potato, wild mushrooms sauce	£34
GINGER MARINATED CHICKEN BREAST (GF, DF) grilled corn, rainbow chard	£26
CONFIT DUCK (GF, DF) braised lentil, caramelized figs	£23
ROASTED VEAL FILLET (GF, DF) buttered curly kale, heritage beets, jus de roti	£26
FILLET STEAK (GF) blue cheese dauphinoise, spinach, pink peppercorn sauce	£36
LOBSTER & CRAB TORTELLONI shellfish emulsion	£26
CHOU FARCIE (VG, GF) braised chickpeas, pomegranate, mushroom glaze	£18

S I D E S

creamed spinach (V) £6 grilled tenderstem broccoli with lemon mayonnaise (V, GF) £7
roasted butternut squash with gremolata (V, GF) £6 french fries (V) £5 mash potato £6 (V, GF)
green herb salad (V, GF) £6 bread & olive oil £3.5 (V) olives (VG, GF) £4

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts
Before you order, please inform our staff if you or any of your party have a food allergy.
Prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.