

LE MONDE



Burrata & Sun Dried Tomato Pesto (v) Toasted almonds, mixed leaves	12
Smoked Salmon & King Prawns Basil & paprika emulsion, winter leaves	11
Olive Hummus (v+) Toasted seeds, chimichurri, grilled home made focaccia	8
Nduja & Mozzarella Croquettes Basil aioli	Ç
Smashed White Bean & Truffle (v+) Crispy sage, walnut, garlic oil, crispbread	Ć
Chilli & Garlic Prawns House focaccia, roast garlic aioli	10
Ham Hock & Pickled Beetroot Mustard creme fraiche, capers, lambs' leaf	10

CIDEC

01010	
Frickles & Basil Mayonnaise (v+)	6
Cider Battered Onions (v+)	5
Thick Cut Chips & Truffle Oil (v+)	5
Skinny Fries (v+)	5
Roast Garlic Bread (v)	5
Waffle Fries (v+)	5
Halloumi Fries (v)	6

Le Monde's Bacon Double Cheeseburger Grilled onions, roast garlic sauce, Koffman skinny fries & pickle	17
Gochujang Fried Chicken Burger Coriander slaw, waffle fries & pickle	17
Plant Based Cheeseburger (v+) Grilled onions, roast garlic sauce, Koffman skinny fries & pickle	17

BIG PLATES —

Grilled Aubergine (v+) Roast potatoes, tomatoes & oregano	16
Cider Battered Fish & Chips Crushed peas, tartare sauce & grilled lemon	17
Aged Sirloin of Beef Port & rosemary sauce, roast potatoes, sprouts & chestnut crumble, root vegetables & parsnip crisps	22

Roast Turkey, Stuffing & Pigs in Blankets Turkey gravy, roast potatoes, sprouts & chestnut crumble, root vegetables & parsnip crisps

Spiced Lentil Roast (v+) Balsamic onion gravy, roast potatoes, sprouts & chestnut crumble, root vegetables & parsnip crisps

Salt & C	hilli Sq	uid	
Charcoal	tostada,	house	slaw

—— BURGERS —— SHARERS

Baked Camembert Bread Round (v)	16
Camembert sat in the middle of fresh dough and baked with	
rosemary until crisp with oozing cheese centre. Topped with	
plum & apple chutney	

Charcuterie Board	2
Serrano, salami, chorizo, mature cheddar, camembert, focaccia	i,
house pickles, aioli, semi dried tomatoes & olives	

Koffman fries loaded with a choice of:

Grilled	& Crispy	Onion, Aio	li & Cheddaı	' [v]	10
Bacon,	Mozzarel	la & Tomat	o Pesto		10

DESSERTS —

DEOOENTO	
Dark Chocolate Orange Cake (v+) Mulled cherries, vanilla ice cream	
Traditional Christmas Pudding (v) Brandy sauce	
Clementine Posset (v) Cranberry compote, ginger shortbread	

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. (v) Vegetarian (v+) Vegan. All items are subject to availability. An optional 10% service charge will be automatically applied to all Table orders. An optional 5% service charge will be automatically applied to all Bar orders.

16

17

