

# Ploussard

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meadow vermouth **9**    sage negroni **11**    meadow & fig leaf martini **13**

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house bread and butter	<b>4.5</b>
cape wrath oyster, wild garlic capers & gooseberry (each)	<b>4.5</b>
langoustines, seaweed butter & confit garlic (each)	<b>6.5</b>
smoked cods roe, squid ink crackers	<b>7</b>
tomato, elderflower vinegar & oregano	<b>9</b>
pickled mussels, courgette & melon	<b>11</b>
bbq leek, hazelnut & pickled trompette	<b>11</b>
beef shin terrine, horseradish & roasted pickles	<b>12</b>
lamb & anchovy crumpet	<b>14</b>
raw beef & mushroom tart	<b>15</b>
veal sweetbread, peas & celtuce	<b>19</b>
rainbow trout, tomatoes, brown shrimp & espelette butter	<b>22</b>
chocolate mousse, salted caramel ice cream & hazelnut	<b>9</b>
crème caramel & blackberries	<b>9</b>
baron bigod, bread, spiced apple chutney	<b>10</b>

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