

## **BISTRO MENU**

Available 3.12. – 21.12. 2019 Tue – Sat 17.30 – 22.00, Sat 12.00 – 14.30

Homemade Bread, Flavoured Butter and Olive oil £3

Marinated Sicilian Nocellara Green Olives £3

### **Starters**

Miso Roasted Carrots, Cashews and Sesame £7

Pan Fried Squid, Beluga Lentil Purée, Parsley Oil £8

Smoked Eel, Pickled Onions, Egg Yolk, Toast £8

Confit Duck, Cranberry and Pistachio Rillettes £7

### **Mains**

Ricotta Gnudi, Blue Pumpkin, Porcini Powder £14

Spiced Cod, Curried Mussels, Swede and Carrot £16

Turbot, Olive Oil Mash, Baby Leeks, Vermouth £19

Pork Belly and Neck Fillet, Celeriac Purée, Cabbage £16

Rump of Beef, Smoked Turnips, Pickled Mushrooms £18

### **Sides**

Hand Cut Chips £3                      Sprout Tops, Shallots and Gremolata £3

Spiced Honey Roasted Carrots £3

### **Desserts**

Citrus Sponge, Brandy Syrup, Christmas Pudding Ice Cream £6

Butterscotch Blondie, Apple Curd, Cinnamon Ice Cream £6

Chocolate Delice, Hazelnut Ice Cream £6

British Cheeses, Seasonal Chutney, Grapes, Crackers £8

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge  
will be added to your bill. All tips go to staff.