

## **BISTRO MENU**

Available 6.11. – 29.11. 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**

Goat's Cheese Croquettes, Beetroot, Quince £7

Pollock, Miso and Sesame, Pickled Salad £7

Crab and Cheddar Melt, Brioche, Apple Relish £8

Partridge, Beluga Lentils, Jerusalem Artichoke, Orange £8

### **Mains**

Curried Cauliflower, Bulgur Wheat, Cashew, Pomegranate £14

Plaice, Hash Brown, Broccoli, Brown Shrimp and Almonds £15

Wild Bass, Celeriac and Cider, Braised Leeks, Gremolata £16

Duck Breast, Five Spice, Carrot, Salsify, Peanuts £17

Venison Haunch, Parsnip Purée, Swede, Black Cabbage £18

### **Sides**

Hand Cut Chips £3                      Swede Gratin, Breadcrumbs £3

Sautéed Cabbage and Apple £3

### **Desserts**

Pumpkin Panna Cotta, Coffee Mousse, Pain d'Epices £6

Poached Pear, Chocolate Crumb, Pear Sorbet £6

Chestnut Parfait, Buckwheat Tuile, Plums £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 the tips go to the staff.