

ELITE BISTROS

3 COURSES £39 | 2 COURSES £34

SNACKS

Gordal olives +4
Lardo Ibérico, Valencian almonds, apricot +5

STARTERS

Chicken liver pâté { *Pinot Noir* }
farmhouse chutney, sourdough toast

Baked Crottin { *Sauvignon Blanc* }
purple carrots with smoked garlic honey, chilli

Vadouvan spiced cauliflower risotto { *Riesling Grand Cru* }
puffed wild rice

White chicory { *Viognier* }
with roast garlic and almond sauce, sweet mustard dressing

Crispy pig's head croquette { *Champagne* }
celeriac remoulade and mostarda

Braised octopus { *Manzanilla* }
Morcilla and chickpea stew

MAINS

Braised featherblade of beef { *Palazzo Della Torre* }
ruby beetroot ketchup, truffle and parmesan chips

Miso glazed squash { *Soave La Rocca* }
king oyster mushroom, peanut, crispy 'seaweed', whipped sesame tofu

Pan-roasted cod loin { *Albariño* }
white cabbage, raisin and caper tapenade, curry and almond sauce

Smoked lamb rump +5 { *Shiraz / Cabernet Sauvignon* }
caramelised onion tart fine, glazed pear, Moscatel sauce

TO SHARE

Smoked and glazed ham hock { *Riesling Grand Cru* }
choucroute, salt and vinegar chips, parsley sauce

Dry-aged sirloin of beef +30 { *Touriga Nacional* }
truffle and parmesan chips, red wine sauce

SIDES

Truffle and parmesan chips +4

Tenderstem broccoli +4.5
with sweet mustard dressing and hazelnuts

Roasted beetroot +4.5
smoked black garlic dressing, yoghurt and sticky walnuts

Invisible chips +4
Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

Crème brûlée { *Sauternes* }

Choux bun { *Espresso Martini* }
with whipped cream, espresso ice cream, sugared hazelnuts and caramel sauce

Blackberry pavlova { *Champagne Socialite* }
with blackberry sorbet

Banana cake { *Gewürztraminer* }
muscovado cream, candied pecan, butterscotch sauce

Chocolate Oblivion { *Pedro Ximenez* }
mint choc-chip ice cream, dark chocolate sauce

Crozier Blue { *Sauternes* }
with fig and orange chutney, treacle and walnut bread

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	29
Charles Heidsieck Brut Reserve Champagne, France	10	59

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	5.5	22
Vermentino Vignes de L'Eglise, Languedoc, France	4.5	6.5	24
Viognier Baron de Badassière, Côtes de Thau, France	4.5	6.5	26
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month See blackboard for details	5.5	8.5	32
Antão Vaz / Arinto Azamor, Alentejo, Portugal	6.5	9.5	35
Albariño / Loureiro 'O Rosal', Santiago Ruiz, Rías Baixas, Spain	7.5	11	39
Riesling Grand Cru 'Rosacker', Cave de Hunawehr, Alsace, France	9	13	49
Garganega 'La Rocca', Pieropan, Soave Classico, Italy	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	5.5	22
Corvina Alpha Zeta, Veneto, Italy	4	6	24
Shiraz / Cabernet Sauvignon Wildcard, Peter Lehmann, South Australia	4.5	6.5	26
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy	5	7.5	29
Wine of the month See blackboard for details	5.5	8.5	32
Touriga Franca / Touriga Nacional 'Vinha Grande', Casa Ferreirinha, Douro, Portugal	6.5	9.5	35
Pinot Noir Montes Alpha, Aconcagua, Chile	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Grenache / Syrah / Mourvèdre Gigondas Réserve, Domaine des Bosquets, Rhône, France	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4	5.5	22

COCKTAILS

Negroni Gin, Campari, sweet vermouth	9
Champagne Socialite Charles Heidsieck Champagne, blackberry syrup	11
Old-Thymer Bourbon, thyme syrup, bitters	9
Espresso Martini Vodka, coffee liqueur, espresso	9

BEERS

	330ML
Estrella Damm, Barcelona, Spain 4.6%: Classic European pale lager	4.5
Pilsner Urquell, Plzen, Czech 4.4%: The original pilsner. Hoppy, velvety and crisp	4.5
Magic Rock High Wire, Huddersfield, UK 5.5%: hop forward, West Coast pale ale	5
Inedit Damm, Barcelona, Spain 4.8% Malt and wheat beer brewed with spices	5
Chimay Red, Chimay, Belgium 7%: Trappist dark ale. Sweet, fruity and nutty	6
Aspall Suffolk Cyder, Aspall, UK 5.5%: Crisp, fruity, medium dry cyder	5

SHERRY

	50ML
Manzanilla Deliciosa En Rama Valdespino	4
Pedro Ximenez Sherry Valdespino	4

PORT

	75ML
LBV Port Sandeman	5
10-Year-Old Tawny Port Sandeman	6

SWEET

	75ML	375ML
Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile	5.5	26
Sauternes Château Laville, France	8	40