

# ELITE BISTRO

## LARGE GROUP MENU A

3 COURSES £47 | 2 COURSES £39

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt { <i>Fino Sherry</i> }
STARTERS	<p>Laverstoke buffalo mozzarella { <i>Picpoul de Pinet</i> } tomato and 'Nduja jam, summer courgette and chopped nut salad, lemon oil</p> <p>Endive salad { <i>Monastrell Rosado</i> } sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese</p> <p>Chicken liver pâté { <i>Sauternes</i> } farmhouse chutney, wholemeal sourdough toast</p> <p>Smoked morcilla sausage { <i>Monastrell</i> } port reduction, pickled apple and parsley, crispy shallots</p> <p>Hash brown { <i>Champagne</i> } taramasalata, toasted nori, fresh radish salad</p>
MAINS	<p>7 oz. Flat-iron steak { <i>Malbec / Cabernet Franc</i> } truffle and Parmesan chips, peppercorn sauce, watercress</p> <p>Chicken schnitzel with coronation style butter { <i>Chenin Blanc</i> } golden raisins, toasted almonds, sauerkraut, coriander mayonnaise</p> <p>Harrisa-roasted lamb rump { <i>Gamay</i> } pea and radish salad with lemon and cumin dressing, mint yoghurt</p> <p>Pan-fried fillet of stone-bass { <i>Monastrell Rosado</i> } red-fish stew, charred fennel salad, saffron potatoes, Lardo Iberico</p> <p>Miso-glazed aubergine { <i>Colombard</i> } steamed rice bun stuffed with roasted peanut</p>
SIDES	<p>Truffle and Parmesan chips +£5.5</p> <p>Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots +£5.5</p> <p>Long-stem broccoli with toasted hazelnuts and sweet mustard dressing +£5.5</p>
DESSERTS	<p>Vanilla crème brûlée { <i>Sauternes</i> }</p> <p>Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb</p> <p>Chocolate 'Oblivion' { <i>Porter Old Fashioned</i> } cream cheese ice cream, stout and dark chocolate sauce</p> <p>Sticky banana loaf { <i>Gewürztraminer</i> } butterscotch sauce, candied pecans, muscovado cream</p> <p>Rose water ice cream { <i>Sauvignon Blanc</i> } pistachio, almond and candied lemon biscotti</p>
TO FINISH	Dark chocolate, salted orange and pecan fudge

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	35
Charles Heidsieck Brut Reserve Champagne, France	11	65

WHITE	125ML	175ML	BTL
Colombard Duffour Père et Fils, Côtes de Gascogne, France	4.5	6	25
Viura/Vedezo El Coto Rioja Blanco, Rioja, Spain	4.75	6.5	26
Picpoul de Pinet Baron de Badassiere, Languedoc, France	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.25	8	34
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling Rolly Gassmann, Alsace, France	9.5	12.75	54
Chardonnay Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano Il Faggio, Abruzzo, Italy	4.75	6	28
Shiraz 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.75	9.5	37
Malbec / Cabernet Franc Gran Corte Amalya, Argentina	7.75	11	44
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.25	11.5	48
Pinot Noir Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	25
Syrah/Cabernet Sauvignon Cuvée Alexandra, Château Beaulieu, Provence, France	7.25	10.5	42

COCKTAILS	
Negroni	9.5
JJ Whitley gin, Campari, Valdespino Vermouth	
Champagne Socialite	12
Charles Heidsieck Champagne, strawberry and elderflower	
Porter Old Fashioned	11
Woodford Reserve, muscavado sugar, porter syrup, bitters	
Paloma	10
El Jimador Tequila Reposado, grapefruit, lime, sugar	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	3.5
Strawberry shrub, soda	
White Peach and Jasmine Fizz	3.5
White peach and jasmine, lemon	
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
Drivers Aperitif	7.5
Lyres Italian Orange and vermouth rosso, Tanqueray 0.0%	
Lyres Martini	8.5
Lyres Espresso Original, Espresso, Sugar	

BEERS	330ML
Elite Bistro, Ladysmith	5
4.5% Pale Ale. Our own beer! Mango, peach, citrus	
Thornbridge, Jaipur	5.5
5.9% IPA. Grapefruit, lemon with a bitter finish	
Thornbridge, Market Porter	5
4.5% Porter. Creamy, smooth and toasted	
Thornbridge, Lukas Hells Lager	5
4.3% Bavarian style lager, gluten free	
Thornbridge, Zero Five	4.5
0.5% Alcohol free pale ale, amber and citrus	
Lucky Saint	4.5
0.5% Alcohol free unfiltered lager, smooth and citrus	

CIDER	330ML
Aspalls Suffolk Cider	5.5
5.5% Medium dry and crisp	

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL (375ML)
Gewürztraminer	5.5	25
Late Harvest, Montes, Chile		
Sauternes	8.5	40
Château Laville, Bordeaux, France		

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6

# ELITE BISTRO

## LARGE GROUP MENU B

3 COURSES £42 | 2 COURSES £34

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt
STARTERS	<p>Laverstoke buffalo mozzarella { <i>Picpoul de Pinet</i> } tomato and 'Nduja jam, summer courgette and chopped nut salad, lemon oil</p> <p>Endive salad { <i>Monastrell Rosado</i> } sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese</p> <p>Hash brown { <i>Champagne</i> } taramasalata, toasted nori, fresh radish salad</p> <p>Chilled tomato and red pepper gazpacho { <i>Fino Sherry</i> } Serrano ham wrapped crispy egg</p>
MAINS	<p>7 oz. Flat-iron steak { <i>Malbec / Cabernet Franc</i> } truffle and Parmesan chips, peppercorn sauce, watercress</p> <p>Chicken schnitzel with coronation style butter { <i>Chenin Blanc</i> } golden raisins, toasted almonds, sauerkraut, coriander mayonnaise</p> <p>Tandoori style sea bream { <i>Sauvignon Blanc</i> } kachumber salad, curried straw potatoes</p> <p>Miso-glazed aubergine { <i>Colombard</i> } steamed rice bun stuffed with roasted peanut</p>
SIDES	<p>Truffle and Parmesan chips +£5.5</p> <p>Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots +£5.5</p> <p>Long-stem broccoli with toasted hazelnuts and sweet mustard dressing +£5.5</p>
DESSERTS	<p>Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb</p> <p>Baked vanilla yoghurt { <i>Champagne Socialite</i> } strawberry and elderflower granita, rapeseed biscuits</p> <p>Sticky banana loaf { <i>Gewürztraminer</i> } butterscotch sauce, candied pecans, muscovado cream</p> <p>Rose water ice cream { <i>Sauvignon Blanc</i> } pistachio, almond and candied lemon biscotti</p>
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