

ELITE BISTROS

LUNCH

Monday - Saturday
(12pm-3pm)

3 COURSES FOR £22
2 COURSES FOR £19

DINNER

Monday - Thursday (Before 7pm)
Friday (Before 5.30pm)

3 COURSES FOR £23
2 COURSES FOR £20

SNACKS

Gordal olives +£4

Smoked duck breast +£5
fig and orange, toasted hazelnut dressing

STARTERS

Roasted beetroot salad { *Pinot Noir* }
ricotta, spiced pumpkin seeds and sticky walnuts

Crispy duck hearts { *Shiraz / Cabernet Sauvignon* }
cucumber, gherkin and black garlic ketchup

Chickpea panisse { *Chardonnay* }
garlic sauce, spiced pumpkin seeds

MAINS

Sticky pork knuckle { *Palazzo della Torre* }
smoked celeriac purée, braised red cabbage

Sea bream fillet { *Riesling Grand Cru* }
squash and brown butter puree, Yukon Gold potatoes, harissa butter

Charred tenderstem broccoli { *Côtes du Rhône Blanc* }
toasted peanut sauce, pickled red onions

SIDES

Truffle and parmesan chips +£4

Red cabbage braised with mulling spices +£4

Carrots roasted in smoked garlic honey +£4

SWEETS

Crème brûlée { *Sauternes* }

Warm hazelnut parkin { *Tawny Port* }
butterscotch sauce and whipped cream

Honeycomb ice cream { *Gewürztraminer* }
dark chocolate sauce

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	35
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	6	24
Viognier Baron de Badassière, Côtes de Thau, France	4.5	6.5	27
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month See blackboard for details	5.5	8	32
Grenache Blanc / Viognier Côtes-du-Rhône Blanc 'Nature', Famille Perrin, Rhône, France	6.5	9.5	36
Chardonnay 'Heritage', De Loach, California, USA	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	27
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy	5	7.5	29
Wine of the month See blackboard for details	5.5	8	32
Touriga Franca / Touriga Nacional 'Vinha Grande', Casa Ferreirinha, Douro, Portugal	6.5	9.5	36
Pinot Noir Montes Alpha, Aconcagua, Chile	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Grenache / Mourvèdre / Syrah Coudoulet de Beaucastel, 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, pomegranate syrup	11
Old Fashioned Rose Bourbon, rose and cardamon 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	75ML
Manzanilla Deliciosa En Rama Valdespino	6
Pedro Ximenez Sherry Valdespino	6

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 Lavielle, Bordeaux, France	8	40
Passito di Pantelleria 'Ben Ryé', Donnafugata, Sicily, Italy	11	50