

# ELITE BISTROS

## Sunday Lunch

12pm - 5pm

3 COURSES £29 | 2 COURSES £25

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### SNACKS

Gordal olives +£4

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

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### STARTERS

Chicken liver pâté { *Sauternes* }  
farmhouse chutney, sourdough toast

Harissa roasted butternut squash { *Chardonnay* }  
chickpea panisse, garlic sauce and spiced pumpkin seeds

Smoked belly bacon { *Côtes du Rhône Blanc* }  
roasted peanut sauce, chilli pickled watermelon

Sea trout with cauliflower pakora { *Manzanilla* }  
lime pickled red onion and curried mayo

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

Melted crottin { *Sauvignon blanc* }  
honey glazed carrot, green grape and pickled walnut

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### MAINS

Roast beef { *Montepulciano* }  
roast potatoes, carrot and swede mash, curly kale, Yorkshire pudding, gravy

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

Tandoori style carrot { *Shiraz / Cabernet Sauvignon* }  
spiced kale samosa, toasted rice 'cream', pickled red onions

Stuffed and rolled pork belly { *Riesling Grand Cru* }  
roast potatoes, curly kale, caramelised apple sauce, gravy

Turkey breast { *Coudoulet de Beaucastel* }  
parsnip purée, roast potatoes, crispy stuffing, buttered sprouts, red wine sauce

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### TO SHARE

Dry aged sirloin of beef +£40 { *Vinha Grande* }  
roast potatoes, carrot and swede mash, Yorkshire puddings, gravy

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### SIDES

Extra gravy +£2

Roast potatoes +£3

Red cabbage +£4  
braised with mulling spices

Tenderstem broccoli +£4.5  
sweet mustard dressing and hazelnuts

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### SWEETS

Crème brûlée { *Sauternes* }

Christmas pudding { *Ben Rye* }  
brandy sauce and orange marmalade

Honeycomb ice cream { *Gewürztraminer* }  
dark chocolate sauce

Warm hazelnut parkin { *Tawny Port* }  
crème fraiche ice cream, butterscotch sauce

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

Winslade { *Champagne* }  
truffle honey, sourdough crackers

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