

ELITE BISTRO

3 COURSES £42 | 2 COURSES £36

SNACKS	<p>Gordal olives + £4 { <i>Manzanilla</i> }</p> <p>Cadiz boquerones + £6 { <i>Manzanilla</i> }</p> <p>Felsina olive oil, smoked Spanish chilli</p>
STARTERS	<p>Chicken liver pâté { <i>Sauternes</i> }</p> <p>farmhouse chutney, wholemeal sourdough toast</p> <p>Crispy pig's head { <i>Gavi di Gavi</i> }</p> <p>smoked ham and shrimp XO, kohlrabi with coriander and lime</p> <p>Butternut squash roasted with Baharat spice { <i>Riesling</i> }</p> <p>hazelnut 'cream' and salted cucumber</p> <p>Crottin goat's cheese baked with smoked garlic honey { <i>Sauvignon Blanc</i> }</p> <p>Gordal olive marmalade, white chicory and croutons</p> <p>Lamb fat potato terrine { <i>Cinsault</i> }</p> <p>crispy lamb's breast, poached hen's egg, harissa mayonnaise</p>
MAINS	<p>Braised featherblade of beef { <i>Palazzo Della Torre</i> }</p> <p>gherkin and black garlic ketchup, truffle and parmesan chips</p> <p>Salt baked celeriac { <i>Palomino</i> }</p> <p>soy pickled onions, crispy 'seaweed', toasted peanut dressing</p> <p>Roast chicken breast { <i>Bourgogne Blanc</i> }</p> <p>Hasselback potato, field mushroom and raisin tapenade, braised white chicory, suprême sauce</p> <p>Salmon fillet { <i>Miraval Rosé</i> }</p> <p>braised leeks, crispy potato puffs, Jerusalem artichoke and pink peppercorn sauce</p> <p>Pan-roasted cauliflower { <i>Bourgogne Blanc</i> }</p> <p>butterbean mash, toasted almond, salted lemon and green chilli dressing</p> <p>Specials</p> <p>Please ask a member of the team about our specials</p>
TO SHARE	<p>35 day aged sirloin of beef + £30 { <i>Vinha Grande</i> }</p> <p>gherkin and black garlic ketchup, truffle and parmesan chips</p>
SIDES	<p>Truffle and parmesan chips + £4.5</p> <p>Red cabbage braised with mulling spices + £4.5</p> <p>Buttered tenderstem broccoli +£4.5</p> <p>Purple carrots roasted in smoked garlic honey + £4.5</p>
SWEETS	<p>Crème brûlée { <i>Sauternes</i> }</p> <p>Warm ginger parkin { <i>Tawny Port</i> }</p> <p>smoked treacle butterscotch sauce, crème fraîche ice cream</p> <p>Melon, lime and mint sorbet { <i>Sweet Remedy</i> }</p> <p>Branca Menta</p> <p>Chocolate 'Oblivion' { <i>Pedro Ximénez</i> }</p> <p>mint choc-chip ice cream, dark chocolate sauce</p> <p>Pineapple poached in spiced brandy { <i>Gewürztraminer</i> }</p> <p>sweet coconut yoghurt, sugared almonds</p> <p>Ruby port washed Cropwell Bishop Stilton { <i>LBV Port</i> }</p> <p>treacle and walnut bread, fig and orange chutney</p>

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	6	23
Catarratto Passo del Tempio, Sicily, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Cortese Terre Antiche, Gavi di Gavi, Italy	6.5	9.5	37
Palomino Valdespino, Jerez, Spain	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	6	23
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Carignan Baron de Badassière, Côtes de Thau, France	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month See blackboard for details	5.5	8	33
Cinsault Pour Ma Gueule, Itata Valley, Chile	6.5	9.5	37
Touriga Franca / Touriga Nacional 'Vinha Grande', Casa Ferreirinha, Portugal	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	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS	
Negroni J.J Whitley gin, Campari, Martini Rosso	9
Champagne Socialite Charles Heidsieck Champagne, spiced cranberry	11
Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters	10
Sweet Remedy Valdespino Vermouth, Ferreira White Port, strawberry shrub, bitters	9
Espresso Martini Russian Standard vodka, Kahlúa, espresso	9

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5

BEERS	330ML
Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5
Guest beer Ask a team member for details	

CIDER	500ML
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5

SHERRY	75ML
Manzanilla Deliciosa En Rama, Valdespino	6
Pedro Ximénez Sherry, Valdespino	6

PORT	75ML
Dry White Port, Ferreira	4.5
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, Bordeaux, France	8	40
Passito di Pantelleria 'Ben Ryé', Donnafugata, Sicily, Italy	11	50