

# E L I T E B I S T R O

## Sunday Lunch

12pm-5pm

3 COURSES £30 | 2 COURSES £27

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### SNACKS

Gordal olives + £4 { *Manzanilla* }

Cadiz boquerones + £6 { *Manzanilla* }  
Felsina olive oil, smoked Spanish chilli

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### STARTERS

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

Crispy pig's head { *Gavi di Gavi* }  
smoked ham and shrimp XO, kohlrabi with coriander and lime

Butternut squash roasted with Baharat spice { *Riesling* }  
hazelnut 'cream' and salted cucumber

Roasted beetroot salad { *Nero d'Avola* }  
ricotta, spiced pumpkin seeds and sticky walnuts

Lamb fat potato terrine { *Cinsault* }  
crispy lamb's breast, poached hen's egg, harissa mayonnaise

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### MAINS

Roast beef { *Shiraz* }  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, gravy

Stuffed and rolled pork belly { *Cider* }  
roast potatoes, buttered brassicas, caramelised apple purée

Salmon fillet { *Miraval Rosé* }  
braised leeks, crispy potato puffs, Jerusalem artichoke and pink peppercorn sauce

Roast chicken breast { *Carignan* }  
roast potatoes, carrot and swede mash, buttered brassicas, sourdough bread sauce

Pan-roasted cauliflower { *Bourgogne Blanc* }  
butterbean mash, toasted almond, salted lemon and green chilli dressing

Specials  
Please ask a member of the team about our specials

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### TO SHARE

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

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### SIDES

Extra gravy + £3

Roast potatoes + £4.5

Red cabbage braised with mulling spices + £4.5

Buttered tenderstem broccoli +£4.5

Purple carrots roasted in smoked garlic honey + £4.5

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### SWEETS

Crème brûlée { *Sauternes* }

Warm ginger parkin { *Tawny Port* }  
smoked treacle butterscotch sauce, crème fraîche ice cream

Melon, lime and mint sorbet { *Sweet Remedy* }  
Branca Menta

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

Crumble of the day { *Gewürztraminer* }

Ruby port washed Cropwell Bishop Stilton { *LBV Port* }  
treacle and walnut bread, fig and orange chutney

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