

ELITE BISTRO

BISTRO MENU

LUNCH

Wednesday - Saturday
(12pm-2:30pm)

3 COURSES FOR £23
2 COURSES FOR £20

DINNER

Wednesday - Thursday
(Before 7pm)

3 COURSES FOR £25
2 COURSES FOR £22

STARTERS

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

Crispy potato cake *{ Sauvignon Blanc }*
caramelised onions, poached egg, charred spring onion dressing

Cauliflower soup *{ Malvasia Puntinata }*
pickled shallots and lemon oil

MAINS

Ox tongue pasty *{ Carignan }*
stuffed with potato, caramelised onions and braised kale, beetroot ketchup

Salmon schnitzel *{ Rioja Blanca }*
lemon thyme and honey butter, hispi cabbage and pickled grape salad

Maple and sesame roasted carrots *{ Viognier }*
crispy carrot cakes, pickled shallots, salted green chilli, sesame cream

SIDES

Truffle and parmesan chips + £4.5

Smashed carrots with lemon thyme and honey butter, crispy onion crumb + £5

Hispi cabbage dressed in very nice olive oil, pickled grapes and shallots + £4

DESSERTS

Crème brûlée *{ Sauternes }*

Mini doughnuts *{ Pedro Ximénez }*
with dark chocolate sauce and honeycomb ice cream

Poached rhubarb *{ Gewürztraminer }*
Greek yoghurt and stem ginger ice cream, fried almonds

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

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	6	23
Catarratto Casa Mia, 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
Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain	6.5	9.5	37
Malvasia Puntinata Principe Pallavicini, Roma, Italy	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
Gamay Dominique Morel, Beaujolais, France	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Nebbiolo G.D. Vajra, Langhe, Piemonte, Italy	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, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	12
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11
Tongue Twisted Tonic Ferreira White Port, ginger switchel, tonic	9
Espresso Martini Finlandia vodka, Kahlúa, espresso	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5
Emperor's New Fashioned Spiced lapsang souchong, muscovado, bitters	5.5
Ginger Spritz Mother Root ginger switchel, with tonic or soda	5.5

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
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

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