

# 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

Lardo Ibérico, Valencian almonds, apricot +5

### STARTERS

Ox heart kebab { *Shiraz / Cabernet Sauvignon* }  
smoked black garlic dressing, cabbage, peanut and yoghurt

Vadouvan spiced cauliflower risotto { *Viognier* }  
puffed wild rice

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

### MAINS

Crispy smoked haddock { *Albariño* }  
morcilla, roasted cauliflower, apple and mustard puree

Deep fried broccoli { *Azamor White* }  
sesame tofu cream, dukkah spice and pickled shallots

Butter roasted pork ribeye { *Riesling Grand Cru* }  
sweet potato and orange puree, chicory with sweet mustard

### SIDES

Truffle and parmesan chips +4

Tenderstem broccoli +4.5  
with sweet mustard dressing and hazelnuts

Purple carrots +4.5  
with smoked garlic honey, puffed wild rice

### SWEETS

Crème brûlée { *Sauternes* }

Honeycomb ice cream { *Gewürztraminer* }  
dark chocolate sauce

Blackberry Eton mess { *Champagne Socialite* }

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	29
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	4.5	6.5	24
Viognier Baron de Badassière, Côtes de Thau, France	4.5	6.5	26
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month See blackboard for details	5.5	8.5	32
Antão Vaz / Arinto Azamor, Alentejo, Portugal	6.5	9.5	35
Albariño / Loureiro 'O Rosal', Santiago Ruiz, Rías Baixas, Spain	7.5	11	39
Riesling Grand Cru 'Rosacker', Cave de Hunawirh, 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	26
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy	5	7.5	29
Wine of the month See blackboard for details	5.5	8.5	32
Touriga Franca / Touriga Nacional 'Vinha Grande', Casa Ferreirinha, Douro, Portugal	6.5	9.5	35
Pinot Noir Montes Alpha, Aconcagua, Chile	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Grenache / Syrah / Mourvèdre Gigondas Réserve, Domaine des Bosquets, 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, blackberry syrup	11
Old-Thymer Bourbon, thyme 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	50ML
Manzanilla Deliciosa En Rama Valdespino	4
Pedro Ximenez Sherry Valdespino	4

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, France	8	40