

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

3 COURSES £40 | 2 COURSES £35

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SNACKS	Gordal olives + £4 Cadiz boquerones + £4
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STARTERS	Chicken liver pâté { <i>Sauternes</i> } farmhouse chutney, sourdough toast  Vadouvan spiced cauliflower risotto { <i>Viognier</i> } puffed wild rice  Burrata { <i>Grüner Veltliner</i> } pickled kohlrabi and blackened spring onion dressing, fennel seed and chilli crackers  Squid { <i>Manzanilla</i> } stuffed with charred aubergine, confit garlic, lemon and parsley, red pepper  Glazed belly bacon { <i>Cinsault</i> } hazelnut and dulce, apple and kohlrabi  Candy beetroot tarte fine { <i>Miraval Rosé</i> } sheep's ricotta and watercress
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MAINS	Braised featherblade of beef { <i>Palazzo Della Torre</i> } ruby beetroot ketchup, truffle and parmesan chips  Grilled whole plaice { <i>Albariño</i> } watercress and salted lemon butter, straw potatoes, leek ash  Roast hispi cabbage { <i>Chardonnay</i> } smoked potato purée, gremolata and pumpkin seeds  Hake fillet { <i>Grüner Veltliner</i> } salad of summer courgettes, taramasalata, toasted walnuts, smoked apple and dill dressing  Blythburgh pork chop { <i>Pinot Gris</i> } with salsa macha, romaine lettuce and dill pickled tomatoes
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TO SHARE	Guinea fowl + £16 { <i>Beaujolais</i> } stuffed with sobrasada, dates and almonds, hispi cabbage, aioli  35 day aged sirloin + £30 { <i>Rioja Reserva</i> } tomato salad with shallot and mustard seed dressing, truffle and parmesan chips, rapeseed mayonnaise
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SIDES	Truffle and parmesan chips + £4 Jersey Royals with watercress and salted lemon butter + £5 Tomato salad with shallot and mustard seed dressing + £5 Tenderstem broccoli with salsa macha, crème fraîche and pumpkin seeds + £4.5 Invisible chips + £4 Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.
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SWEETS	Crème brûlée { <i>Sauternes</i> }  Strawberry pavlova { <i>Champagne Socialite</i> } galia melon and mint sorbet  Sticky toffee pudding { <i>Tawny Port</i> } crème fraîche sorbet and butterscotch sauce  Tiramisu { <i>Espresso Pedro</i> } with hazelnut praline  Mini clotted cream custard doughnuts { <i>Gewürztraminer</i> } poached fruit, vanilla ice cream  Windrush Valley goat's cheese { <i>Sauvignon Blanc</i> } peach in sweet tarragon vinegar, walnut dacquoise biscuit
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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
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
Grüner Veltliner Loimer, Kamptal, Austria	6.5	9.5	37
Chardonnay 'Heritage', De Loach, California, USA	7.5	11	39
Albariño 'Lías', Martín Códax, Rías Baixas, Spain	9	13	49
Pinot Gris Brandhurst de Bergheim, Rolly Gassmann, Alsace, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	5.5	22
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Touriga Nacional Evaristo, Lisboa, Portugal	5	7	27
Shiraz / Cabernet Sauvignon Wildcard, Peter Lehmann, 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
Gamay Jean-Marc Burgaud, Beaujolais, France	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Tempranillo Viña Lanciano Reserva, LAN, Rioja, Spain	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4	5.5	22
Grenache / Cinsault Miraval Rosé, Provence, France	9	13	49

COCKTAILS	
Negroni J.J Whitley gin, Campari, Martini Rosso	9
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	11
Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters	10
Espresso Pedro Russian Standard vodka, Pedro Ximénez, 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
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 Lavelle, Bordeaux, France	8	40