

E L I T E B I S T R O

Sunday Lunch

12pm-5pm

3 COURSES £32 | 2 COURSES £28

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Cadiz boquerones + £6 { *Fino Sherry* }
very nice olive oil, smoked Spanish chilli

STARTERS

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

Crispy carrot cakes { *Rioja Blanca* }
pickled shallots, salted green chilli and sesame cream

Vadouvan spiced duck rillettes { *Beaujolais* }
crispy potato cake, date yoghurt and pickled radishes

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

Crispy potato cake with caramelised onions { *Malvasia Puntinata* }
poached egg, charred spring onion dressing

MAINS

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

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

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

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

Black kale and caramelised onion tart fine { *Nebbiolo* }
roast potatoes, buttered brassicas, red wine and caramelised celeriac gravy

Specials
Please ask a member of the team about our specials

TO SHARE

35 day aged sirloin of beef + £42 { *Tempranillo* }
roast potatoes, carrot and swede mash, Yorkshire pudding, gravy

SIDES

Extra gravy + £3

Roast potatoes + £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

SWEETS

Crème brûlée { *Sauternes* }

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

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

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

Crumble of the day { *Gewürztraminer* }

Hispi's Eccles cake { *Pedro Ximénez* }
whipped cream

Délice de Bourgogne + £2 { *White Port* }
orange marmalade, digestive biscuit

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 Ask a team member 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	9.5
JJ Whitley gin, Campari, Valdespino Vermouth	
Champagne Socialite	12
Charles Heidsieck Champagne, strawberry shrub	
Sticky Old Fashioned	11
Woodford Reserve, muscovado syrup, bitters	
Tongue Twisted Tonic	9
Ferreira White Port, ginger switchel, tonic	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	

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

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

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

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	5.5	26
Montes Alpha, Colchagua Valley, Chile		
Sauternes	8	40
Château Laville, Bordeaux, France		