

ELITE BISTROS

3 COURSES £39 | 2 COURSES £34

SNACKS

Gordal olives +£4

Smoked duck breast +£5
fig and orange, toasted hazelnut dressing

STARTERS

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

Harissa roasted butternut squash { *Chardonnay* }
chickpea panisse, garlic sauce and spiced pumpkin seeds

Smoked belly bacon { *Côtes du Rhône Blanc* }
chilli pickled watermelon, toasted peanut sauce

Sea trout with cauliflower pakora { *Manzanilla* }
lime pickled red onion and curried mayo

Melted crottin { *Sauvignon blanc* }
honey glazed carrot, green grape and pickled walnut

MAINS

Braised featherblade of beef { *Palazzo Della Torre* }
gherkin and black garlic ketchup, truffle and parmesan chips

Pan-fried stonebass { *Soave La Rocca* }
smoked celeriac purée, field mushroom, chestnut, red wine and shallot sauce

Tandoori style carrot { *Shiraz / Cabernet Sauvignon* }
spiced kale samosa, toasted rice 'cream', pickled red onions

Roast duck breast +£5 { *Pinot Noir* }
potato and black pudding terrine, winter squash and brown butter purée, Armagnac prunes

Turkey breast { *Coudoulet de Beaucastel* }
parsnip purée, roast potatoes, crispy stuffing, buttered sprouts, red wine sauce

TO SHARE

Smoked and glazed ham hock { *Riesling Grand Cru* }
choucroute, salt and vinegar chips, parsley sauce

Dry-aged sirloin of beef +£30 { *Vinha Grande* }
truffle and parmesan chips, red wine sauce

SIDES

Truffle and parmesan chips +£4

Red cabbage +£4
braised with mulling spices

Carrots roasted in smoked garlic honey +£4

Tenderstem broccoli +£4
toasted hazelnut dressing

SWEETS

Crème brûlée { *Sauternes* }

Christmas pudding { *Ben Rye* }
brandy sauce and orange marmalade

Choux bun { *Gewürztraminer* }
crème diplomat, cinnamon apple compote and ginger nut ice cream

Rose water ice cream { *Old Fashioned Rose* }
pistachio and cardamon shortbread, lemon syrup

Warm hazelnut parkin { *Tawny Port* }
crème fraiche ice cream, butterscotch sauce

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

Winslade { *Champagne* }
truffle honey, sourdough crackers

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
Vermentino Vignes de L'Eglise, Languedoc, France	4	6	24
Viognier Baron de Badassière, Côtes de Thau, France	4.5	6.5	27
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month See blackboard for details	5.5	8	32
Grenache Blanc / Viognier Côtes-du-Rhône Blanc 'Nature', Famille Perrin, Rhône, France	6.5	9.5	36
Chardonnay 'Heritage', De Loach, California, USA	7.5	11	39
Riesling Grand Cru 'Rosacker', Cave de Hunawih, 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	27
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy	5	7.5	29
Wine of the month See blackboard for details	5.5	8	32
Touriga Franca / Touriga Nacional 'Vinha Grande', Casa Ferreirinha, Douro, Portugal	6.5	9.5	36
Pinot Noir Montes Alpha, Aconcagua, Chile	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	5.5	22

COCKTAILS

Negroni Gin, Campari, sweet vermouth	9
Champagne Socialite Charles Heidsieck Champagne, pomegranate syrup	11
Old Fashioned Rose Bourbon, rose and cardamon 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	75ML
Manzanilla Deliciosa En Rama Valdespino	6
Pedro Ximenez 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 Lavielle, Bordeaux, France	8	40
Passito di Pantelleria 'Ben Ryé', Donnafugata, Sicily, Italy	11	50