

ELITE BISTRO

3 COURSES £42 | 2 COURSES £36

SNACKS	<p>Gordal olives + £4 { <i>Fino Sherry</i> }</p> <p>Cadiz boquerones + £6 { <i>Fino Sherry</i> }</p> <p>very nice olive oil, smoked Spanish chilli</p>
STARTERS	<p>Burrata { <i>Sauvignon Blanc</i> }</p> <p>blackened spring onion dressing, fennel seed and chilli crisps</p> <p>Chicken liver pâté { <i>Sauternes</i> }</p> <p>farmhouse chutney, wholemeal sourdough toast</p> <p>Sea trout { <i>Viognier</i> }</p> <p>roasted beetroot, capers, brown butter croutons, rosemary and port mayonnaise</p> <p>Crispy carrot cakes { <i>Rioja Blanca</i> }</p> <p>pickled shallots, salted green chilli and sesame cream</p> <p>Vadouvan spiced duck rillettes { <i>Beaujolais</i> }</p> <p>crispy potato cake, date yoghurt and pickled radishes</p>
MAINS	<p>Braised featherblade of beef { <i>Palazzo della Torre</i> }</p> <p>beetroot, port and rosemary ketchup, truffle and parmesan chips</p> <p>Pan-roasted cauliflower { <i>Bourgogne Blanc</i> }</p> <p>butterbean mash, toasted almond, salted lemon and green chilli dressing</p> <p>Halibut { <i>Malvasia Puntinata</i> }</p> <p>trofie pasta, sorrel and hazelnut pesto, Jerusalem artichoke and Madeira sauce + £5</p> <p>Crispy ribeye of Blythburgh pork { <i>Riesling</i> }</p> <p>cauliflower, pickled grapes, salted green chilli, Goan curry sauce</p> <p>Black kale and caramelised onion tart fine { <i>Nebbiolo</i> }</p> <p>Old Winchester cheese, truffle dressing and watercress</p> <p>Specials</p> <p>Please ask a member of the team about our specials</p>
TO SHARE	<p>35-day-aged sirloin of beef + £32 { <i>Tempranillo</i> }</p> <p>beetroot, port and rosemary ketchup, truffle and parmesan chips</p>
SIDES	<p>Truffle and parmesan chips + £4.5</p> <p>Smashed carrots with lemon thyme and honey butter, crispy onion crumb + £5</p> <p>Hispi cabbage dressed in lemon and very nice olive oil, pickled grapes and shallots + £4</p> <p>Invisible chips + £4</p> <p>Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 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.</p>
SWEETS	<p>Crème brûlée { <i>Sauternes</i> }</p> <p>Hispi's Eccles cake { <i>Pedro Ximénez</i> }</p> <p>whipped cream</p> <p>Warm ginger parkin { <i>Tawny Port</i> }</p> <p>smoked treacle butterscotch sauce, crème fraîche ice cream</p> <p>Chocolate 'Oblivion' { <i>Espresso Martini</i> }</p> <p>mint choc-chip ice cream, dark chocolate sauce</p> <p>Doughnut with poached rhubarb { <i>Gewürztraminer</i> }</p> <p>Greek yoghurt and stem ginger ice cream, fried almonds</p> <p>Délice de Bourgogne { <i>White Port</i> }</p> <p>orange marmalade, digestive biscuit</p>

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