

## **BISTRO MENU**

Available 3.3. – 28.3.2020 Tue – Sat 17.30 – 22.00, Sat 12.00 – 14.30

Homemade Bread, Flavoured Butter and Olive oil £3

Marinated Sicilian Nocellara Green Olives £3

### **Starters**

Honey and Tahini Labneh, Root Vegetables, Dukkah £6

Cuttlefish, Sea Vegetables, Gremolata £7

Slipsole, Clams, Lemon Verbena £7

Glazed Beef Tongue Salad, Soy, Sesame and Peanuts £7

### **Mains**

Hispi Cabbage, Brown Lentils, Spinach and Shitake £14

Pan fried Hake, Fregola and Parmesan, Spring Onion, Salsa Verde £16

Poached Halibut, Lemongrass Broth, Scallop Dim-sum £22

Sage Brined Pork Loin, Bubble and Squeak, Rhubarb Chutney £16

Slow Cooked Lamb Shoulder, Braised Vegetables, Polenta Gnocchi £16

### **Sides**

Hand Cut Chips £3                      Spinach and Confit Garlic £3

Honey, Miso and Sesame Carrots £3

### **Desserts**

Stem Ginger Parfait, Grapefruit Curd £6

Caramelized White Chocolate Mousse, Apple, Calvados Ice Cream £7

Rhubarb Frangipane Tart, Almond Ice Cream £6

British Cheeses, Seasonal Chutney, Grapes, Crackers £8

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge  
will be added to your bill. All tips go to staff.