

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

## Lunch

3 COURSES £38 | 2 COURSES £31

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FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5 Gordal olives + £4 Fried and salted Valencian almonds + £3
STARTERS	Chicken liver parfait { <i>Champagne</i> } farmhouse chutney, five-grain sourdough toast Sticky belly bacon { <i>Cotes de Gascogne</i> } parsnip purée, smoked garlic honey, sesame dukkah spice Roasted butternut squash with baharat spice { <i>Viognier</i> } hazelnut 'cream', dill pickled cucumbers Honey-baked goat's cheese { <i>Sauvignon Blanc</i> } black olive marmalade, lemon dressed chicory salad, sourdough croutons Crab-cake { <i>Grenache Cinsault Rosé</i> } red-fish butter sauce, saffron rouille, chilli oil Beetroot and Cashel Blue arancini { <i>Shiraz</i> } walnut butter, rosemary and port reduction
MAINS	Confit duck leg { <i>Grenache</i> } port-braised red cabbage, duck and prune sausage, pickled walnut, parsnip purée, red wine sauce Pan roasted cod fillet { <i>Chardonnay</i> } white onion purée, Lardo Ibérica, hen-of-the-woods mushroom, toasted hazelnut Braised featherblade of beef { <i>Malbec</i> } beetroot ketchup, truffle and Parmesan chips, red wine sauce Sea bream { <i>Sauvignon Blanc</i> } charred cucumber and samphire, poached mussel and tarragon cream sauce Pan-roasted maitake mushroom { <i>Carmenère</i> } truffled sunchoke fregola, toasted sunflower seed and shallot dressing Turkey breast { <i>Chardonnay</i> } crispy apricot and hazelnut stuffing, cranberry sauce, buttered sprouts, roast potatoes, parsnip purée, red wine sauce
FOR TWO	19 oz. 35-day-aged sirloin of beef to share + £15 per person { <i>Malbec</i> } truffle and Parmesan chips, smoked garlic honey roasted carrots, red wine sauce
SIDES	Truffle and Parmesan chips + £5 Carrots roasted with smoked garlic honey crispy onions + £5 Port-braised red cabbage + £5 Invisible chips + £4 charity donation to Hospitality Action 0% fat. 100% charity. All proceeds go to Hospitality Action to support hospitality families in crisis across the UK. .
DESSERTS	Vanilla crème brûlée { <i>Sauternes</i> } Set vanilla cream { <i>Sauternes</i> } apple cider granita, warm cinnamon beignets Christmas pudding { <i>Pedro Ximénez</i> } orange marmalade and brandy sauce Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb Chocolate 'Oblivion' { <i>Pedro Ximénez</i> } mint choc-chip ice cream, dark chocolate sauce Warm spiced Eccles cake { <i>Sauternes</i> } with dry-aged beef fat, just whipped cream
TO FINISH	Four British and Continental artisan cheeses + £12.5 house made digestive biscuits, fig and orange chutney please ask for our current selection and recommended wine Rum, raisin and white chocolate fudge + £4

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