

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

3 COURSES £51 | 2 COURSES £45

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FOR THE TABLE    Rosemary and thyme focaccia olive oil, sea salt + £5  
Gordal olives + £5  
Fried and salted Valencian almonds + £3

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STARTERS

Chicken liver parfait { *Champagne* }  
farmhouse chutney, five-grain sourdough toast

Sticky belly bacon { *Cotes de Gascogne* }  
parsnip purée, smoked garlic honey, sesame dukkah spice

Roasted butternut squash with baharat spice { *Viognier* }  
hazelnut 'cream', dill pickled cucumbers

Honey-baked goat's cheese { *Sauvignon Blanc* }  
black olive marmalade, lemon dressed chicory salad, sourdough croutons

Crab-cake { *Grenache Cinsault Rosé* }  
red-fish butter sauce, saffron rouille, chilli oil

Beetroot and Cashel Blue arancini { *Shiraz* }  
walnut butter, rosemary and port reduction

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MAINS

Confit duck leg { *Grenache* }  
port-braised red cabbage, duck and prune sausage, pickled walnut, parsnip purée, red wine sauce

Pan roasted cod fillet { *Chardonnay* }  
white onion purée, Lardo Ibérica, hen-of-the-woods mushroom, toasted hazelnut

Braised featherblade of beef { *Malbec* }  
beetroot ketchup, truffle and Parmesan chips, red wine sauce

Sea bream { *Sauvignon Blanc* }  
charred cucumber and samphire, poached mussel and tarragon cream sauce

Pan-roasted maitake mushroom { *Carmenère* }  
truffled sunchoke fregola, toasted sunflower seed and shallot dressing

Turkey breast { *Chardonnay* }  
crispy apricot and hazelnut stuffing, cranberry sauce, buttered sprouts, roast potatoes, parsnip purée, red wine sauce

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FOR TWO    19 oz. 35-day-aged sirloin of beef to share + £9 per person { *Malbec* }  
truffle and Parmesan chips, smoked garlic honey roasted carrots, red wine sauce

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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. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 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.

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DESSERTS

Vanilla crème brûlée { *Sauternes* }

Set vanilla cream { *Sauternes* }  
apple cider granita, warm cinnamon beignets

Christmas pudding { *Pedro Ximénez* }  
orange marmalade and brandy sauce

Honeycomb ice cream { *Pedro Ximénez* }  
dark chocolate sauce and a wedge of honeycomb

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

Warm spiced Eccles cake { *Sauternes* }  
with dry-aged beef fat, just whipped cream

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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 pairing*

Rum, raisin and white chocolate fudge + £4

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