

E L I T E B I S T R O

Sunday Lunch

12pm-5pm

3 COURSES £30 | 2 COURSES £26

SNACKS

Gordal olives + £4

Cadiz boquerones + £4

STARTERS

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

Roasted beetroot salad { *Beaujolais* }
fresh ricotta, spiced pumpkin seeds and sticky walnuts

Glazed belly bacon { *Cinsault* }
hazelnut and dulce, apple and kohlrabi

Vadouvan spiced cauliflower risotto { *Viognier* }
puffed wild rice

Burrata { *Grüner Veltliner* }
blackened spring onion dressing, pickled kohlrabi, fennel seed and chilli crackers

Salad of summer courgette { *Sauvignon Blanc* }
taramasalata, toasted walnuts, smoked apple and dill dressing

MAINS

Roast beef { *Shiraz / Cabernet Sauvignon* }
roast potatoes, carrot and swede mash, curly kale, Yorkshire pudding, gravy

Pan-fried sea bass fillet { *Albariño* }
red pepper purée, Jersey Royals, tenderstem broccoli

Stuffed and rolled pork belly { *Pinot Gris* }
roast potatoes, curly kale, caramelised apple purée

Roast hispi cabbage { *Chardonnay* }
smoked potato purée, gremolata and pumpkin seeds

TO SHARE

Dry aged sirloin of beef + £40 { *Rioja Reserva* }
roast potatoes, carrot and swede mash, Yorkshire pudding, gravy

SIDES

Extra gravy + £2

Roast potatoes + £3,5

Jersey Royals with watercress and salted lemon butter + £5

Tomato salad with shallot and mustard seed dressing + £5

Buttered Tenderstem broccoli + £4

SWEETS

Crème brûlée { *Sauternes* }

Strawberry pavlova { *Champagne Socialite* }
galia melon and mint sorbet

Sticky toffee pudding { *Tawny Port* }
honeycomb ice cream and butterscotch sauce

Tiramisu { *Espresso Pedro* }
with hazelnut praline

Rhubarb and ginger crumble { *Gewürztraminer* }
with crème fraîche ice cream

Windrush Valley goat's cheese { *Sauvignon Blanc* }
peach in sweet tarragon vinegar, walnut dacquoise biscuit

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
Catarratto Passo del Tempio, 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
Grüner Veltliner Loimer, Kamptal, Austria	6.5	9.5	37
Chardonnay 'Heritage', De Loach, California, USA	7.5	11	39
Albariño 'Lías', Martín Códax, Rías Baixas, Spain	9	13	49
Pinot Gris Brandhurst de Bergheim, Rolly Gassmann, Alsace, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	5.5	22
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Touriga Nacional Evaristo, Lisboa, Portugal	5	7	27
Shiraz / Cabernet Sauvignon Wildcard, Peter Lehmann, South Australia	5	7.5	29
Wine of the month See blackboard for details	5.5	8	33
Cinsault Pour Ma Gueule, Itata Valley, Chile	6.5	9.5	37
Gamay Jean-Marc Burgaud, Beaujolais, France	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Tempranillo Viña Lanciano Reserva, LAN, Rioja, Spain	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4	5.5	22
Grenache / Cinsault Miraval Rosé, Provence, France	9	13	49

COCKTAILS	
Negroni J.J Whitley gin, Campari, Martini Rosso	9
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	11
Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters	10
Espresso Pedro Russian Standard vodka, Pedro Ximénez, espresso	9

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5

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
Manzanilla Deliciosa En Rama, Valdespino	6
Pedro Ximénez 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