

# ELITE BISTRO

## SET MENU

### LUNCH

Tuesday - Saturday  
(12pm-2:30pm)

3 COURSES FOR £23  
2 COURSES FOR £20

### DINNER

Tuesday - Thursday  
(Before 7pm)

3 COURSES FOR £24  
2 COURSES FOR £21

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#### SNACKS

Gordal olives + £4 { *Manzanilla* }

Don Bocarte anchovies + £6 { *Manzanilla* }  
Lincolnshire Poacher butter, toasted sourdough

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#### STARTERS

Cauliflower soup { *Soave* }  
pickled shallots and lemon oil

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

Smoked duck croquette { *Grüner Veltliner* }  
chicory with sweet mustard dressing

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#### MAINS

Butter-roasted pork ribeye { *Cinsault* }  
tenderstem broccoli, plum sauce, toasted sesame croutons

Butternut squash roasted with Baharat { *Riesling* }  
hazelnut 'cream' and salted cucumbers

Fish Special  
Please ask a member of the team about our daily changing market fish dishes

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#### SIDES

Truffle and parmesan chips + £4

Purple carrots + £4  
smoked garlic honey, puffed wild rice

Cauliflower cheese + £6  
lemon and chive breadcrumb

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#### SWEETS

Crème brûlée { *Sauternes* }

Malted doughnuts { *Pedro Ximénez* }  
honeycomb ice cream, dark chocolate sauce

Poached pear { *Gewürztraminer* }  
Armagnac prune purée, walnut praline ice cream

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|---|-----|-----|--|
| FIZZ  | GLS | BTL |  |
| Prosecco<br>Ca' di Alte, Italy                      | 7   | 35  |  |
| Charles Heidsieck Brut Reserve<br>Champagne, France | 10  | 59  |  |

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|---|-------|-------|-----|
| WHITE   | 125ML | 175ML | BTL |
| Macabeo<br>Molinico Loco, Yecla, Spain                                    | 4     | 5.5   | 22  |
| Catarratto<br>Passo del Tempio, Sicily, Italy                             | 4.5   | 6.5   | 25  |
| Viognier<br>Baron de Badassière, Côtes de Thau, France                    | 5     | 7     | 27  |
| Sauvignon Blanc<br>Villa Montes, Curico Valley, Chile                     | 5     | 7.5   | 29  |
| Wine of the month<br>Ask a team member for details                        | 5.5   | 8     | 33  |
| Grüner Veltliner<br>Loimer, Kamptal, Austria                              | 6.5   | 9.5   | 37  |
| Garganega / Trebbiano di Soave<br>Soave Classico, Pieropan, Veneto, Italy | 7.5   | 11    | 39  |
| Riesling<br>Rolly Gassmann, Alsace, France                                | 9     | 13    | 49  |
| Bourgogne Hautes Côtes de Beaune<br>Jean-Noël Gagnard, Burgundy, France   | 10    | 15    | 59  |

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|---|-------|-------|-----|
| RED   | 125ML | 175ML | BTL |
| Monastrell<br>Molinico Loco, Yecla, Spain                               | 4     | 5.5   | 22  |
| Nero d'Avola / Nerello Mascalese<br>Borgo Selene, Sicily, Italy         | 4.5   | 6.5   | 25  |
| Touriga Nacional<br>Evaristo, Lisboa, Portugal                          | 5     | 7     | 27  |
| Shiraz<br>16 Stops, South Australia                                     | 5     | 7.5   | 29  |
| Wine of the month<br>See blackboard for details                         | 5.5   | 8     | 33  |
| Cinsault<br>Pour Ma Gueule, Itata Valley, Chile                         | 6.5   | 9.5   | 37  |
| Blaifränkisch / St Laurent<br>Heidi Schröck, Burgenland, Austria        | 7.5   | 11    | 39  |
| Corvina / Rondinella<br>'Palazzo della Torre', Allegrini, Veneto, Italy | 9     | 13    | 49  |
| Grenache / Mourvèdre / Syrah<br>Coudoulet de Beaucastel, Rhône, France  | 10    | 15    | 59  |

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

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

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

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| BEERS  | 330ML |
| Ayinger Lager Hell<br>4.9% Bavarian lager. Light malt, crisp and mellow              | 4.5   |
| Vedett Extra Pilsner<br>5% Premium Belgian lager. Complex yet smooth                 | 5     |
| Northern Monk Eternal<br>4.1% Light blonde Session IPA. Hops, tangerine, citrus pith | 5.5   |
| Tynt Meadow<br>7.4% English Trappist ale. Dark chocolate, pepper, figs               | 6     |
| Lucky Saint<br>0.5% Alcohol free unfiltered lager. Smooth and citrus                 | 4.5   |
| Guest beer<br>Ask a team member for details  |       |

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| CIDER  | 500ML |
| Hogan's French Revelation<br>4.8% Breton style cider. Mature, velvety, wild and fruity | 6.5   |

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| SHERRY                                   | 75ML |
| Manzanilla Deliciosa En Rama, Valdespino | 6    |
| Pedro Ximénez Sherry, Valdespino         | 6    |

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| PORT                             | 75ML |
| LBV Port, Sandeman               | 5    |
| 10-Year-Old Tawny Port, Sandeman | 6    |

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| SWEET  | 75ML | 375ML |
| Gewürztraminer Late Harvest<br>Montes Alpha, Colchagua Valley, Chile | 5.5  | 26    |
| Sauternes<br>Château Laville, Bordeaux, France                       | 8    | 40    |
| Vin Santo del Chianti Rufina<br>Selvapiana, Tuscany, Italy           | 9.5  | 59    |