

# Minnow

## BRUNCH COCKTAILS

Bloody Mary 8.5

The Italicus 8.5

Mimosa 7.5

## BRUNCH

Confit egg, bacon & potatoes on toast 9

White bean & truffle, baby leek, pickled egg yolk on toast 8

Toasted grains, in-house made yoghurt 7

Pastries 3

## LUNCH

### SNACKS

In-house baked bread 3

Kale, grains & caramelized onion 3.5

Oyster 2.5

### MAIN

Charred lamb rump with chickpeas & harissa yoghurt 16

Grilled plaice with caper butter 14

Salt baked kohlrabi, red cabbage & parsley roots 12

### VEG

Roast cauliflower & caramelized cauli puree 5

Gem lettuce, capers & anchovy 5

Truffle chips 3.5

*An optional 10% service charge will be added to your bill.*

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## APERITIFS

Campari and soda 5.5  
Ricard 5.5

## DINNER

### SNACKS

In-house baked bread 3  
Kale, grains & caramelized onion 3.5  
Oyster 2.5

### STARTERS

Scallops, bacon & seaweed 9  
White bean & truffle, baby leek, pickled egg yolk 7  
Cured duck breast, pistachios & apricots 8  
Soft shell crab 9

### MAINS

Grilled plaice with caper butter 14  
Clam & mussel chowder 12  
Salt baked kohlrabi, red cabbage & parsley roots 12  
Pigeon, pickled cherries, malt, oats & celeriac 15  
Charred lamb rump with chickpeas & harissa yoghurt 16  
Beef shin, black mooli & smoked pork skin 14  
Hay smoked Yorkshire grouse 28

### VEG

Salt baked beetroots & goats curd 5  
Roast cauliflower & caramelized cauli puree 5  
Spiced pumpkin & honey 5  
Gem lettuce, capers & anchovy 5  
Truffle chips 3.5

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