

# Minnow

## **BRUNCH COCKTAILS**

Champagne 10  
Bloody Mary 8.5  
The Italicus 8.5  
Mimosa 7.5

## **~ BRUNCH ~**

### **BAKED**

In-house baked bread 3.5  
Pastries 2.8  
Pistachio cake and homemade yoghurt 4

### **OATS AND GRAINS**

Bircher muesli 5  
Yoghurt and grains 7

### **COOKED**

Tattie scone 7  
Poached eggs on toast 7  
Eggs Royale 10  
Eggs Benedict 10  
Eggs Florentine 10

Sides: Streaky bacon / smoked salmon / avocado / buttered spinach 3.5

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## APERITIFS

Champagne 10  
Campari and soda 5.5  
Ricard 5.5

## ~ DINNER ~

### SNACKS

In-house baked bread 3  
Roasted chestnuts 4  
Oyster 2.5

### STARTERS

Scallops, bacon, seaweed 9  
Cured pollock, dulse, sea lettuce 7  
Clarence Court hens egg, artichoke, pickle 7  
Pigs trotter, barley, fresh truffle 7

### MAINS

Eel, mussels, liquor 21  
Grilled hake, parsley broth 14  
Braised king cabbage, shoots, grains 12  
Charred leek, wild mushrooms 12  
Breast of hogget, dumpling, celery heart 14  
Roast mallard 18  
Venison, onions 19

### VEG

Charred celeriac 5  
Sprouts, bacon 5  
Honey roasted pumpkin 5  
Hispi cabbage, anchovy butter 5  
Truffle chips 3.5