

Minnow

BRUNCH COCKTAILS

Champagne 10
Bloody Mary 8.5
The Italicus 8.5
Mimosa 7.5

~ BRUNCH ~

BAKED

In-house baked bread served with jam & butter 3.5
Pastries 2.8
Pistachio cake and homemade yoghurt 4

OATS & GRAINS

Bircher muesli 5
Yoghurt and grains 5
Porridge & poached rhubarb with clotted cream 5

COOKED

Poached eggs on toast 7
Eggy Bread 7
Eggs Royale 10
Eggs Benedict 10
Eggs Florentine 10
Black pudding, fried egg, pickles & mustard 9
Sides: Streaky bacon / smoked salmon / 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
Wild garlic, sourdough crouton 4
Oyster 2.5

STARTERS

Scallops, bacon, seaweed 9
Ginger crab, soy dressing 8
Slow cooked duck egg, artichoke, pickle 7
Pork belly, rice bun 7

MAINS

Grilled plaice, caper butter 16
Charred hake, parsley broth 14
Carrot cured, baked, pickled 12
Salt baked celeriac, fresh truffle 12
Lamb neck, burnt aubergine, sweetbread 20
Roast Yorkshire rabbit 18
Rare rib-eye, onions 17

VEG

Rock & marsh samphire 6
Caramalised cauliflower 5
Honey roasted parsley root 5
Hispi cabbage, anchovy butter 5
Truffle chips 4