

# 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 & homemade yoghurt 4

### OATS & GRAINS

Bircher muesli 5  
Yoghurt & 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

Pea & lovage soup 7  
Curd & honey with apples & pears 7  
Ginger crab & soy dressing 8  
Scallops, bacon & seaweed 9

### MAINS

Grilled plaice & caper butter 16  
Charred hake & parsley broth 14  
Salt baked celeriac & fresh truffle 12  
Carrot cured, baked & pickled 12  
Roast lamb rump, mash, pea & bean salsa 17  
Rabbit leg & chorizo cassoulet 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