

Minnow

BRUNCH COCKTAILS

Champagne 10
Bloody Mary 8.5
The Italicus 8.5
Mimosa 7.5

~ BRUNCH ~

BAKED

Homemade sourdough toast served with jam & butter 3.5
Cake & homemade yoghurt 4
Pastries 2.8

OATS & GRAINS

Homemade yoghurt, grains & seasonal berries 6
Bircher muesli 5
Porridge & seasonal berries 6

COOKED

Smashed avocado & poached eggs on homemade sourdough toast 10
Poached eggs on homemade sourdough toast 7
French toast, whipped cream & seasonal berries 10
Eggs Royale 11
Eggs Benedict 10
Eggs Florentine 10
Poached eggs, sausage, bacon, mushroom, baked beans & homemade sourdough toast 12

SIDES

Sausages / Streaky bacon / Smoked salmon / Button mushrooms / Buttered spinach 3.5
Poached egg 1.2

Minnow

APERITIFS

Champagne 10
Campari and soda 5.5
Ricard 5.5

~ DINNER ~

SNACKS

Homemade sourdough & butter ~ Olives ~ House pork scratchings *3 each*
Chorizo ~ Crispy tortilla, pesto & coriander salsa *3.5 each*
Oyster *2.5 each*

STARTERS

Seared tuna loin, wasabi, Asian slaw 9
Crispy ham hock, apple, roasted shallot 9
Tomato gazpacho, olive, crostini 5
Tandoori mackerel, lentil dahl 7
Duck salad 8
Steak tartare 8
~
Moules Marinière *small 7 / large 12*
~

MAINS

Grilled plaice & caper butter 16
Smoked haddock chowder 16
Cod, chorizo & chickpea cassoulet 12
Salt baked celeriac, puree & pickle 12
Roast lamb rump, pea & bean salsa 17
Sirloin steak, watercress, tomato, béarnaise 26

VEG

Green salad 4
Caramalised cauliflower 5
Purple sprouting broccoli, hollandaise & flaked almonds 5
Asparagus 5
Truffle chips 4