

# Minnow

## **EXPRESS BREAKFAST**

Poached eggs on homemade toasted bread, coffee  
&  
Freshly squeezed orange juice 10

## **~ BREAKFAST ~**

### **BAKED**

Homemade toasted bread served with jam & butter 3.5  
Cake & yoghurt 4  
Pastries 2.8

### **OATS & GRAINS**

Yoghurt, grains & seasonal berries 6  
Bircher muesli 5  
Porridge & seasonal berries 6

### **COOKED**

Smashed avocado & poached eggs on homemade toasted bread 10  
Poached eggs on homemade toasted bread 7  
French toast, whipped cream & seasonal berries 10  
Bacon or Sausage sandwich 5.5  
Eggs Royale 11  
Eggs Benedict 10  
Eggs Florentine 10

Poached eggs, sausage, bacon, mushroom, house baked beans & homemade toasted bread 12

### **SIDES**

Sausages / Black pudding / Streaky bacon / Smoked salmon / Smashed avocado / Portobello mushrooms /  
Buttered spinach 3.5  
Poached egg / House baked beans 1.2

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## ~ LUNCH ~

### SNACKS

Homemade bread & butter ~ Olives ~ House pork scratchings *3 each*

Chorizo ~ Crispy tortilla, pesto & coriander salsa *3.5 each*

Oyster *2.5 each*

### ANTIPASTI

Charcuterie board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

Cheese board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

Charcuterie and cheese board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

### STARTERS

Seared tuna loin, wasabi, Asian slaw *9*

Western farm veal carpaccio, rocket, parmesan *10*

Tomato gazpacho, olive, crostini *6*

Duck salad *8*

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Quinoa superfood salad, avocado, pomegranate, purple sprouting *small 7 / large 11*

Duck salad *small 8 / large 12*

Moules Marinière *small 7 / large 12*

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### MAINS

Grilled plaice & caper butter *16*

Potato gnocchi, ricola, pine nuts *14*

Kid chops, salsa verde, potato purée *18*

### VEG

Green salad *4*

Heritage tomato, red onion, balsamic *5*

Tenderstem broccoli, hollandaise & flaked almonds *5*

Truffle chips *4*

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## APERITIFS

Champagne 10  
Campari and soda 5.5  
Ricard 5.5

## SNACKS

Homemade bread & butter ~ Olives ~ House pork scratchings 3 each

Chorizo ~ Crispy tortilla, pesto & coriander salsa 3.5 each

Oyster 2.5 each

## ANTIPASTI

Charcuterie board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

Cheese board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

Charcuterie and cheese board, homemade toasted bread, sun dried tomato, pickles *small 11 / large 19*

## STARTERS

Seared tuna loin, wasabi, Asian slaw 9

Crispy ham hock, apple, roasted shallot 9

Western farm veal carpaccio, rocket, parmesan 10

Tomato gazpacho, olive, crostini 6

Duck salad 8

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Quinoa superfood salad, avocado, pomegranate, purple sprouting *small 7 / large 11*

Moules Marinière *small 7 / large 12*

Rice paper rolls, soy and satay *small 8 / large 12*

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## MAINS

Grilled plaice & caper butter 16

Smoked haddock chowder 16

Cod, chorizo & chickpea cassoulet 12

Potato gnocchi, ricola, pine nuts 14

Kid chops, salsa verde, potato purée 18

Rib-eye steak, watercress, tomato, béarnaise 26

## VEG

Green salad 4

Heritage tomato, red onion, balsamic 5

Tenderstem broccoli, hollandaise & flaked almonds 5

Truffle chips 4

*Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. An optional 12.5% service charge will be added to your bill.*