

# Minnow

## APERITIFS

Ricard .....	5.5
Campari soda .....	5.5
Champagne .....	10

## SNACKS

Homemade bread & butter   Olives .....	3 each
Cod croquettes, chive aioli   Crispy tortilla, pesto & coriander salsa .....	4 each
Mersey Oysters .....	2.8 each

## STARTERS

Seared Tuna, black olive, red pepper, orange & lime dressing .....	9
Grilled squid, Jerusalem artichoke, spring onion .....	9
Rabbit confit, lentil & cauliflower salad .....	8.5
Steak tartare, fried bread .....	10
Aubergine fritters, Romesco sauce .....	7
Globe artichoke, pickled mushroom, hazelnut .....	8
Moules Marinière .....	Small 8   Large 14

## MAINS

Grilled plaice & caper butter .....	16
Cod, crispy ham, pea hummous .....	16
Gnocchi, stilton, pear & walnuts .....	14
Aubergine parmigiana .....	12
Braised ox cheek stew .....	15
Confit pork belly, apple and onions .....	17
Rib eye steak, tomato, béarnaise .....	25

## VEG

Creamed spinach .....	5
Honey roasted squash .....	4
Winter greens & chorizo .....	5
Truffle chips .....	3.5
Paprika cauliflower .....	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.