

Minnow

APERITIFS

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| Ricard | 5.5 |
| Campari soda | 5.5 |
| Champagne | 10 |

SNACKS

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

STARTERS

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| Seared Tuna, black olive, red pepper, orange & lime dressing | 9 |
| Grilled squid, Jerusalem artichoke, spring onion | 9 |
| Ham hock terrine, homemade toasted bread, pickles, hazelnut butter | 9 |
| Steak tartare, fried bread | 10 |
| Aubergine fritters, Romesco sauce | 7 |
| Globe artichoke, pickled mushroom, hazelnut | 8 |
| Moules Marinière | Small 8 Large 14 |

MAINS

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| 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 |
| Lamb rump, polenta, rainbow chard | 19 |

VEG

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