

# Minnow

## APERITIFS

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

## SNACKS

Homemade bread & herb butter   Olives .....	3 each
Ham or Cod croquettes, chive aioli   Aubergine fritters, romesco sauce ...	4 each
Mersey Oysters .....	2.8 each

## STARTERS

Seared tuna, black olive, red pepper, orange & lime dressing .....	9
Squid, Jerusalem artichoke, spring onion .....	9
Chicken liver parfait, homemade toasted bread, blackberries, ruby port sauce ...	9
Wild mushrooms on homemade focaccia, poached egg, truffle oil .....	9
Goats cheese, beetroot, green apple, orange dressing .....	7
Winter veg roulade, toasted hazelnuts .....	7
Moules Marinière .....	11

## MAINS

Grilled plaice, saffron aioli .....	16
Cod, spinach, Greek lemon sauce .....	16
Grilled cauliflower steak, mushroom purée, tomato marmalade .....	12
Gnocchi, stilton, pear & walnuts .....	14
Aubergine parmigiana .....	12
Confit pork belly, apple and onions .....	17
Lamb rump, charcoal aubergine .....	18
Braised ox cheek stew .....	17

## VEG

Kale & chorizo .....	5
Creamed spinach .....	5
Honey roasted squash .....	4
Sweet potato, pistachios .....	4
Truffle chips .....	3.5

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.