

Minnow

DINNER MONDAY – SATURDAY 6 – 10 PM

SNACKS

Olives	3
House bread rolls, herb butter	3
Aubergine fritters, salsa rossa	4
Ham or Cod or Red Pepper croquettes, aioli	4

STARTERS

Spiced cauliflower, white bean houmous	7
Wild mushrooms, house focaccia, poached egg, truffle oil	9
Pan fried squid, salsify, paprika aioli	9
Moules Marinière	11
Chicken liver pâté, toasted brioche	8.5
Beef carpaccio, caper dressing	9

MAINS

Chargrilled hispi cabbage, black lentils, red pepper sauce	14
Gnocchi, roasted root veg, pumpkin seeds, sage.....	14
Pan fried plaice, brown butter, capers	16
Cod, spinach, Greek lemon sauce	16
Grilled duck, cassis sauce, redcurrants	18
Slow cooked ox cheek, parsnip purée	18

SIDES

Kale, parsley oil	4
Barbequed broccoli.....	4.5
Roasted cauliflower, tahini dressing.....	4
Potato dauphinoise.....	4.5
Truffle chips, parmesan	4.2

LATE NIGHT SUPPER

MONDAY – THURSDAY, 9PM – 10PM
2 COURSES £20

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.