

## Malbec Petit Bistro

### Aperitif

- Champagne Deutz Brut classic £8.50 per glass  
Chilled Manzanilla Sherry "la Guita" £3.50 per glass  
Mixed marinated olives £2.50  
Mineral water – Aqua Pana (still) or Badoit (sparkling) £3.00

### Starters

- King prawn, spring onion and crème fraiche tart with mango salsa £7.50  
Ajo Blanco - chilled Spanish almond soup with cantaloupe melon £4.75  
Poached salmon and crayfish tian with pickled cucumber £8.00  
Deep fried crispy duck egg with pea puree, chorizo and smoked paprika mayonnaise £7.50  
Summer salad – baby vine tomatoes, fresh peas and broad beans, mixed leaves, Sardinian oil and warm goats cheese dressing £6.50

### Main courses

- Sea bass - wilted little gem, plum tomato stuffed with Camargue rice and white wine sauce £17.00  
Warwickshire lamb – pot roast shoulder with broad beans, feta, chick peas and gremolata £16.00  
Cornish plaice - griddled courgettes, aubergine caviar, saffron couscous and crab sauce £16.00  
Herefordshire beef – fillet medallion, glazed cheek, watercress puree, roasted baby onions, mustard sauce £21.50  
Free range pork – roasted loin and belly, spring greens, gooseberries and marjoram sauce £16.50  
Roast Piedmontese pepper with grilled polenta and gremolata £14.00

*Some dishes may contain nuts or other allergens, please inform us of any dietary requests you may have*

#### **Malbec menu of the season - £42 including wines**

Deep fried crispy duck egg with pea puree, chorizo and smoked paprika mayonnaise  
Served with Les Templiers, Unoaked Chardonnay

.....

Free range pork – roasted loin and belly, spring greens, gooseberries and marjoram sauce  
Served with Tomaresca, Antinori, Puglia, Italy

.....

Lavender honey parfait with poached peach and pecan crumble  
Served with Sauternes, La Fleur D'Or, Bordeaux