FELTON'S
BISTRO & WINE

nibbles to share…

evening menu saturday september 26th

mixed marinated olives (gf) 4.5
maldon oysters—shallot mignonette (gf) x3 12.5, x6 20, x12 35
monmouthshire salami selection—toasted focaccia—pickles—oil—balsamic (gfo,df) 12.5
panko breaded sole goujons—lemon and pink peppercorn crème fraiche 10

starters….

fresh cornish mussels—local cider and crème fraiche sauce--crusty bread (gfo) 10
flatiron steak—lime and ginger dressing—pakchoi (to share) (gf,df) 20
crayfish cocktail—wye valley smoked salmon—pink grapefruit—crusty bread (gfo,df) 12.5
slow braised squid—n'duja—chickpeas—houmous—crispy potatoes (gf,df) 11
grilled halloumi—roasted squash—pistachio romesco (gf) 9.5
pork belly—black pudding—peas 'a la francaise' 11
coconut fried chicken—baby sweetcorn—pickled cucumber—peanut sauce 10

mains ….

1.1kg aged longhorn cote de boeuf –diane sauce—peppercorn sauce—any 2 sides 90

1kg whole cornish brill—lemon and caper butter—any 2 sides 85

hand cut longhorn 10oz steak rump (served pink)—spinach (gf) 24 add diane sauce 3
roasted venison haunch--celeriac puree—roast chicory—chard—port and redcurrant sauce (gf) 26
panko breaded west country veal schnitzel—buffalo mozzarella—peppercorn sauce—spinach 21
grilled butterflied cornish mackerel —tomato and onion salad—chimichurri (gf,df) 18
pan fried fillet of hampshire trout—king prawn bisque—smoked leeks (gf)
panko breaded gurnard fillet or pan fried chicken supreme—local bacon and bean cassoulet—
charred broccoli (dfo,gfo) 21

sides…

tenderstem broccoli—labneh—dukkah (gf) 6
buttered spring greens (gf) 4.5
dauphinoise potatoes (serves 2) (gf) 8
fries (gf) 4.5/7.5
button mushroom gratin 6
buttered new potatoes (gf) 4/ 7.5
sweet potato wedges—pomegranate molasses 4.5

dessert...

madagascan vanilla crème brulee (gf) 8
bailey's belgian chocolate trifle—chantilly cream 8
sticky date pudding—salted treacle butterscotch sauce—vanilla ice cream 8
fresh strawberry and berry eton mess—chantilly cream—raspberry ripple ice cream—meringue (gf) 8
selection of artisan cheeses—crackers—chutney—grapes 9.5

10% optional service charge will be added to your bill. **100% of tips are passed on to staff. Please inform us of any allergies prior to ordering, not all allergens and ingredients are listed.**