

FELTON'S

—→ BISTRO & WINE ←—

EVENING MENU FRIDAY MARCH 27th

NIBBLES....

MIXED MARINATED OLIVES (GF,Ve) 4.5

BOQUERONES—PICKLED PEPPERS—CROSTINI (GFo) 6

FRESH MALDON OYSTERS—RHUBARB MIGNONETTE £4 EACH (MIN ORDER 3)

PANKO BREADED HADDOCK GOUJONS—NEW SEASON ENGLISH ASPARAGUS—BEARNAISE SAUCE 14

TREALY FARM MONMOUTHSHIRE SALAMI SELECTION—TOASTED FOCACCIA—SUN BLUSH TOMATOES—PICKLES—DIPPING OIL (GFo, DF) 12.5

STARTERS....

FRESH GRILLED SARDINES—SOURDOUGH TOAST—SLOW ROASTED TOMATOES—SALSA VERDE (GFo,DFo) 9.5

BEEF BRISKET CROQUETTE—MASSAMAM CURRY SAUCE—CARROT, CORIANDER AND PEANUT SALAD 10

WYE VALLEY SMOKED SALMON—CRUSTY BREAD—LEMON CRÈME FRAICHE 12

CRISPY PRESSED FREE RANGE PORK—BLACK PUDDING—PEARL BARLEY—CIDER SAUCE (GFo) 10

FRESH CORNISH MUSSELS—SMOKEY BACON—CHERVIL—CRUSTY BREAD (GFo) 9.5

VENISON BOURGOUIGNON—PUFF PASTRY—CELERIAC PUREE 10

MAINS

HAND CUT WEST COUNTRY SIRLOIN STEAK (served pink)—SPINACH (GF,DFo) 27 ADD PEPPERCORN SAUCE 3

CORNISH SKATE WING—LEMON AND CAPER BUTTER—NEW SEASON ENGLISH ASPARAGUS 24

SLOW ROASTED COTSWOLD LAMB SHOULDER—JERUSALEM ARTICHOKE PUREE—RAINBOW CHARD—PORT AND REDCURRANT SAUCE (GF) 23

PANKO BREADED FILLET OF CORNISH HAKE—KING PRAWNS—HARISSA BUTTER—N'DUJA AND CHICKPEA CASSOULET—YOGHURT 22

GLOUCESTER OLD SPOT PORK CHOP—SPRING GREENS—CARAMELISED ONIONS—GOATS CHEESE SAUCE (GF) 21

PANKO BREADED CHICKEN SCHNITZEL—WILD GARLIC BUTTER—WHITE RISOTTO—PARMESAN 20

SIDES...

SKINNY FRIES 4.5 NEW POTATOES WITH CAESAR DRESSING AND ROCKET 5 BUTTERY MASH 4.5 DAUPHINOISE POTATOES 6

CHARRED PURPLE SPROUTING BROCCOLI—BEETROOT ROMESCO 6 CHARRED HISPI CABBAGE—MISO BUTTER 6

DESSERT...

MADAGASCAN VANILLA CRÈME BRULEE—SHORTBREAD BISCUIT (GFo) 8

STICKY DATE PUDDING—SALTED TREACLE BUTTERSCOTCH SAUCE—VANILLA ICE CREAM 8

BLACK FOREST CHOCOLATE TRIFLE—CHERRY BRANDY —CHANTILLY CREAM 8

STRAWBERRY ETON MESS—CHANTILLY CREAM—MERINGUE—MIXED BERRIES (GF) 8

A SELECTION OF ARTISAN CHEESES—MILLER'S CRACKERS—CHUTNEY—GRAPES (GFo) 9.5