

FELTON'S

—→ BISTRO & WINE ←—

EVENING MENU SATURDAY APRIL 04th

NIBBLES.....perfect to share or as a starter for 1.....

MIXED MARINATED OLIVES 4.5

BOQUERONES—PICKLED PEPPERS—CROSTINI 6

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

MINI CRAB FISHCAKES—NEW SEASON ENGLISH ASPARAGUS—BEARNAISE SAUCE 15

TREALY FARM MONMOUTHSHIRE SALAMI SELECTION—TOASTED FOCACCIA—SUN BLUSH TOMATOES—PICKLES—DIPPING OIL 12.5

STARTERS....

BEEF BRISKET CROQUETTE—MASSAMAM CURRY SAUCE—CARROT, CORIANDER AND PEANUT SALAD 11

WYE VALLEY SMOKED SALMON—CRUSTY BREAD—LEMON CRÈME FRAICHE 12.5

FRESH CORNISH MUSSELS—LOCAL CIDER—GARLIC—THYME—CREAM—CRUSTY BREAD 9.5

SOY AND BUTTERMILK MARINATED CHICKEN—YUZU MAYO—PICKLED MOOLI 10

CRAYFISH LINGUINE—SUN BLUSH TOMATOES—CHILLI—TARRAGON 12

MAINS

HAND CUT WEST COUNTRY 12oz SIRLOIN STEAK (served pink)—SPINACH—PEPPERCORN SAUCE 30

SEARED SASHIMI GRADE TUNA—SESAME—NOODLES—SHITAKE MUSHROOMS—LEMONGRASS AND COCONUT SAUCE 25

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

PANKO BREADED FILLET OF CORNISH HAKE—SMOKED SALMON BUTTER—RISOTTO BLANCO—MONKS BEARD 23

GLOUCESTER OLD SPOT PORK CHOP—SPRING GREENS WITH BACON—CARAMELISED ONIONS—GOATS CHEESE SAUCE 21

PANKO BREADED CHICKEN SCHNITZEL—WILD GARLIC BUTTER—ENGLISH ASPARAGUS—BUTTON MUSHROOM FRICASEE 22

SIDES...

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

CHARRED PURPLE SPROUTING BROCCOLI 5 CHARRED HISPI CABBAGE—MISO BUTTER 6

DESSERT...

MADAGASCAN VANILLA CRÈME BRULEE—SHORTBREAD BISCUIT 8

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

RASPBERRY AND WHITE CHOCOLATE TRIFLE—LEMON SPONGE—RASPBERRY LIQUEUR—LEMON CREAM—MERINGUE 8

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

MESSIAS PORT— white, rose or tawny 50ml 4.5 CAFÉ ROYALE COFFEE LIQUEUR 4.5 CHOCO ROSSO DARK CHOCOLATE FIZZ 7.5