

FELTON'S

—→ BISTRO & WINE ←—

Lunch Menu Friday April 24th

Nibbles...

- Mixed marinated olives 4.5
- Boquerones—pickled peppers—crostini 6
- Fresh Maldon oysters—rhubarb mignonette £3.8 each (in order 3)
- Pan fried padron peppers—whipped goat's cheese 8
- Chicken karaage—pickled mooli—yuzu mayo 12
- Mini crab fishcakes—Wye Valley asparagus—bearnaise sauce 14.5
- Wye Valley smoked salmon—crusty bread—lemon crème fraiche—capers—pickles 12
- Treaty Farm salami selection—toasted focaccia—sun blush tomatoes—pickles—dipping oil—balsamic 12.5

Starters....

- Beef brisket croquette—massamam curry sauce—carrot and peanut salad 11
- Grilled mackerel fillet—linguine—puttanesca sauce 10
- Whole grilled lemon sole—warm tomato and herb sauce 10
- Crispy Cotswold lamb—heritage tomato salad—honeyed yoghurt 10

Mains

- West Country flatiron steak (served pink) - spinach—fries 20 add diane sauce 3
- Pan fried wild seabass fillet—broccoli—oyster mushrooms—pink fir potatoes—bearnaise sauce 20
- Panko breaded Cornish hake fillet—harissa butter—chick pea and red pepper cassoulet—spinach 20
- Gloucester Old Spot pork chop—spring greens with bacon—buttery mash—charcutiere sauce 20
- Panko breaded chicken schnitzel—fennel slaw—wild garlic butter—frisee—fries 20

Dessert...

- Madagascan vanilla crème brulee—shortbread biscuit 8
- Fresh rhubarb and berry Eton mess—raspberry sorbet—meringue—Chantilly cream 8
- Raspberry & white chocolate trifle—lemon sponge—prosecco & raspberry jelly—white chocolate custard—meringue shards 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

CHILLED SILVANO DULCE DESSERT WINE— MOSCATEL (white), MONASTRELL (red) 50ml 5

BECKFORD'S WHISKY MAC 50ml 4.5 BECKFORD'S CARAMEL RUM 50ml 4.5 JEAN FILLIOUX GRANDE CHAMPAGNE COGNAC 40ml 8.5