

FELTON'S

—→ BISTRO & WINE ←—

Evening menu Saturday May 15th

Nibbles...

- Mixed marinated olives (gf,df) 4.5
- Fresh Maldon oysters—rhubarb mignonette (gf,df) x3 12.5, x6 20, x12 35
- Pan fried padron peppers—whipped feta (gf) 8
- Fresh burrata—basil and pistachio pesto—slow roasted tomatoes—toasted focaccia (gfo) 12.5
- Japanese style buttermilk fried chicken—yuzu mayo—pickled daikon 12
- Crispy lamb—baba ghanoush—crisp flatbread (gfo,df) 11

Starters....

- Panko breaded crab croquette—coconut and lemongrass sauce—cucumber and sesame salad 11
- Slow braised squid and bean cassoulet—sourdough toast—chervil butter 11
- Wye Valley smoked salmon—crusty bread—lemon crème fraiche—capers—pickles (gfo,dfo) 12
- Pan fried tiger prawns—wild garlic butter—crusty bread (gfo) 12.5
- Scotch egg—Gloucester Old spot sausagemeat—celeriac puree 10
- Braised beef brisket ragu—cavatappi pasta—aged parmesan 10

Mains...

FOR 2 TO SHARE

- 35 day dry aged 1.1kg tomahawk steak— any 2 sides and 2 sauces **95**
- Rack of Cotswold Lamb 800g—any 2 sides and 2 sauces **90**

- West Country flatiron steak (served pink) - spinach—peppercorn sauce 22
- Panko breaded fillet of haddock—harissa butter—prawns—spinach—spiced chick peas—almonds—yoghurt 23
- Slow Braised Cotswold lamb—Jerusalem artichoke puree—purple sprouting broccoli—honeyed carrot—port and redcurrant sauce (gf,dfo) 23
- Whole grilled sea bream—lemon and caper butter—Isle of Wight tomato salad (gf) 20
- Large pan fried fillet of john dory—shellfish bisque—English asparagus—citrus pearls (gf) 26
- Gloucester Old Spot pork chop—spring cabbage with bacon—caramelised onions—charcutiere sauce (gf,dfo) 21
- Panko breaded chicken schnitzel—wild garlic butter—spinach—chicken and wild mushroom sauce 19

Sides...

- buttery mash 5 dauphinoise potatoes (serves 2) 8 buttered jersey royals 5 fries 4.5
- Isle of Wight tomato salad 6 charred English asparagus—Caesar dressing 6 roast hispi cabbage—miso butter 6