FELTON'S
BISTRO & WINE

evening menu thursday october 22nd

nibbles to share…

mixed marinated olives (gf) 4.5
padron peppers (gf,df) 6
maldon oysters—shallot mignonette (gf) x3 12.5, x6 20, x12 35
monmouthshire salami selection—toasted focaccia—pickles—oil—balsamic (gfo,df) 12.5

starters….

fresh cornish mussels—local cider—crème fraiche—crusty bread 10
crayfish cocktail—smoked salmon—pink grapefruit—crusty bread (gfo,df) 12.5
slow braised squid—n'duja—chickpeas—houmous—crispy potatoes (gf,df) 11
coconut fried chicken—peanut sauce—charred broccoli 11
oxfordshire pork belly—black pudding—oyster mushroom—peas—cider jus 11

mains ….

8oz aged longhorn flatiron steak (served pink)—spinach--fries (gf,dfo) 20 add diane sauce 3
8oz venison steak (served pink)—spinach—fries (gf,dfo) 20 add port and redcurrant sauce 3
panko breaded veal schnitzel--parmesan—peppercorn sauce--fries 20
pan fried fillet of cornish gurnard—bearnaise sauce--leeks –new potatoes 20
panko breaded fillet of cornish brill—sun dried tomato butter—local bacon and bean cassoulet—broccoli 20
fresh cornish mussels—local cider—crème fraiche—fries (gf) 20
ale braised ox cheek—garlic mushrooms—carrot—caramelised onions—mash (gf) 20

dessert...

madagascan vanilla crème brulee (gf) 8
bailey's belgian chocolate trifle—chantilly cream 8
mixed berry cheesecake 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.**