

## THE H BAR BISTRO MENU

**2 courses £13.95**

**3 courses £15.95**

### STARTERS

Celeriac soup with croutons (v)

Pan-fried lamb kidneys with parsnip purée and peppercorn sauce

Bolinhos de bacalhau (salt cod croquettes) with tartare sauce

Potted shrimps with pickles and toast

Sliced Parma ham with rocket, figs and Manchego

Shallot tart tatin with balsamic reduction (v)

### MAINS

Tagliatelle with sweet potato, leek and goat's cheese sauce (v)

Wild mushroom risotto with white truffle oil served with rocket and Parmesan (v)

Pan-fried fillets of mackerel with char-grilled baby gem, new potato and tomato salad with a white wine velouté

Roast skate wing with wilted spinach and beurre noisette

Braised lamb shoulder with swede and carrot purée and rosemary jus

Pan-fried calves liver with parsley mash, crispy bacon and baby onions

### SIDE ORDERS £2.50

Fat cut chips

Herbert's bread with olive oil and balsamic vinegar

Whole organic Spanish queen and Kalamata olives

New potatoes

Wilted spinach

Mixed leaf salad

### DESSERTS £4.50

Caramel parfait with honeycomb and roast cashews

Rhubarb, orange and mascarpone trifle

Selection of cheese with biscuits and grapes

Apple crumble with vanilla ice cream

Caramelised rice pudding with berry compote

Chocolate and pecan brownie with crème fraiche

(v) suitable for vegetarians N.B. Service is not included.

