

EPICURES OF HYNDLAND

STARTERS

Soup of the Day, The Freedom Bakery, Sourdough	4.50
Pork Cheeks, Smoked Apple, Roasted Squash Puree	7.95
Grilled Chilli & Ginger Chicken Wonton Taco, Smashed Avocado, Salsa	6.75
Marinated Zucchini Fritters, Sunblushed Tomato Tapenade	5.75
Crispy Squid, Watercress, Chilli & Lime Dressing	7.75
Fishcakes, Cucumber Salsa, Lemon Hollandaise	6.75
Pan Roasted Wood Pigeon, Pickled Heritage Carrots, Red Wine Jus	7.95
West Coast Scallops, Pea Puree, Buttered Broad Beans, Pea Shoots	8.95
Crab Dumplings, Rice Noodles, Thai Fish Broth	7.25
Smoked Duck, Flambéed Orange, Hazelnuts	7.95

SIDES

Creamed Cabbage, Peas & Pancetta	3.75
Greek Salad	3.95
Chive Mash	2.95
Artisan Breads, Olive Oil & Balsamic Vinegar	3.50
Buttered Seasonal Vegetables	3.95
Hand Cut Chips	2.95
Skinny Fries	2.50

MAINS

Roast Corn-fed Chicken, Braised Savoy Cabbage, Leeks, Peas, Pancetta, Sautéed Potatoes	12.95
Moules Marinières, Pommes Frites, Crusty Bread	11.50
8oz Sirloin Steak, Roasted Cherry Tomatoes, Red Onion & Mushrooms, Creamy Mashed Potatoes or Handcut Chips, Peppercorn Sauce, Garlic Butter or Red Wine Jus	25.95
Superfood Salad, Roasted Squash, Beets, Sweet Potato, Kale, Cous Cous, Avocado, Pinenuts, Pumpkin Seeds, Lemon Dressing (Vegan) <i>*Add Grilled Chicken 2.50 or Smoked Salmon 2.95</i>	10.95
Epicure's Steak Burger, Guindilla Chilli, Gherkin, Emmental, BabyGem, Picante Salsa, House Mayo, Skinny Fries	13.50
Herb Crusted Rack of Lamb, Baba Ganoush, Minted Purple Potatoes, Lamb Jus	17.95
Squid Ink Linguine Vongole, White Wine, Chilli, Garlic, Clams	13.95
Whole Stuffed Sea Bream, Fennel, Lemon, Capers, Tomato, Olive & Parsley Broth	14.95
Spiced Halloumi & Grilled Vegetable Skewers, Lime & Mint Cous Cous, Tzatziki	10.50
Ful Medames, Egyptian Fava Bean Curry, Red Pepper & Walnut Salsa, Bulgur Wheat, Mint Sauce, Hummus & Flat Bread (Vegan)	10.95
Monkfish Wrapped in Parma Ham, Braised Ox Tail, Chive Mash	15.95