

NEW YEAR SMALL PLATES EPICURES BEST OF 2017

FRITTO MISTO, CALAMARI, SEA TROUT,
COURGETTE FLOWERS, LEMON AIOLI 11.00

PRESSED PORK BELLY, RAMSONS, THYME
SCRATCHINGS, CEPS 10.00

SMOKED HADDOCK HASH BROWN, LEMON &
PARSLEY 9.50

BLACK MAHARASHTRAM CHICKEN,
CARDOMON YOGURT, TOASTED ALMONDS 9.00

TOASTED CASHEW HUMMUS, SKOROLALIA,
PITTA 8.00

LAMB KOKORESTI, SMOKED GARLIC
TZATZIKI 10

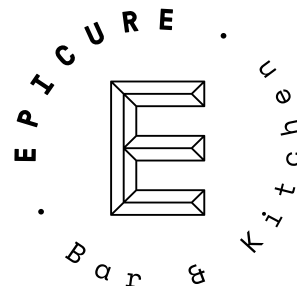
GORGONZOLA FRITTERS, PARMESAN AIOLI 8.50

ROASTED BEETROOT & KOHLRABI, GOATS
CURD 8.00

BLUESHELL MUSSELS, SEAWEED, CABBAGE
HEARTS, CARAMALISED GARLIC 8.50

DESSERT

DECONSTRUCTED BAKLAVA 7.00



ASK OUR HELPFUL
AND FRIENDLY STAFF
ABOUT OUR NEXT
THEMED EVENING.

FOLLOW US



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WE RECOMMEND 3-4
PLATES PER
PERSON

Allergies: Please make us aware of any allergies or dietary requirements you may have.

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