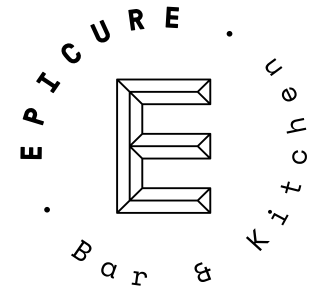


FRENCH SMALL PLATES

23RD AND 24TH OF

FEBRUARY

COMTE BREAD, SMOKED GARLIC CULTURED BUTTER	7.50
ASPARAGUS, ESCARGOT, PHEASANT EGG HOLLANDAISE	9.00
DUCK LIVER, DUCK LIVER PARFAIT, TOULOUSE ONIONS, BLACK BRIOCHE	9.50
HAKE, DIJON & SEAWEED POMME PUREE, FENNEL	10.00
BEEF RIB & BONE MARROW, WINE VINEGAR, RAMSONS	11.00
LEEK & CELERIAC RATATOUILLE, NASTURTIUM LEAVES	8.00
BEEF TARTARE, CONFIT DUCK YOLK, RYE CRISPS	9.50
SHALLOT & DANDELION CONSOMME, MUSTARD SEED, FLEUR DE SEL	8.50
CUISSES DE GRENOUILLES, SORREL, HORSERADISH	9.50
MUSSELS, GARLIC, BUTTERMILK ONIONS, PEASHOOTS	9.50
COD CHEEK, COD ROE, ANCHOVY TOAST	10.50
DESSERT	
ASSIETTE OF DESSERTS	8.50



UPCOMING EVENINGS:
MOTHERS DAY TEAPAS
NORDIC TASTING MENU

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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