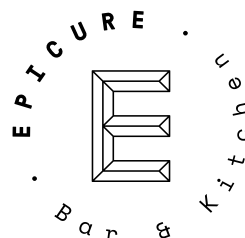


ROAST LEEK AND GARLIC SOUP (V)	6.00
ASPARAGUS, NORI SALT, EGG YOLK, LAVERBREAD (V)	8.00
SMOKED GOAT'S CHEESE, BEEF FAT TOAST, PICKLED BERRIES, BLACK PUDDING	8.50
SMOKED HADDOCK HASH BROWN, CAPER AIOLI	9.00
BREADED MANCHEGO, MUSHROOM KETCHUP, WATERCRESS (V)	8.50
SPINACH FETTUCCINE, PARMESAN, SPINACH OIL, FENNEL (V)	8.00
GOAT'S CHEESE BUBBLE AND SQUEAK, POACHED EGGS (V)	8.50
BEER BATTERED MACKEREL, ANCHOVY TARTARE, TRIPLE COOKED WEDGES	9.50
RICOTTA MEZZELUNE, BASIL BUTTER (V)	9.50
PAPPARDELLE, ANCHOVY BUTTER, MANCHEGO, PEA SHOOTS	10.00
HAKE FISH PIE, MINT CURED PEAS	11.00
HALLOUMI & CHICKPEA FRITTER, RED CABBAGE VINEGAR	9.00
BEEF BRISKET, POTATO, SEAWEED	12.00

EPICURE SMALL PLATES . . . 6-10PM FRIDAY AND SATURDAY



DESSERTS

MILK JELLY, THYME ICE CREAM, EARL GREY RAISINS, HONEY	£5.50
GLAZED RICE PUDDING, FRESH BLACKBERRIES	£5.50
STICKY TOFFEE PUDDING BUTTER-SCOTCH SAUCE, CHOCOLATE AND SEA SALT ICE CREAM	£6.00
EPICURE ARTISAN CHEESE BOARD W/AWARD WINNING CHEESE FROM THE COURTYARD DAIRY. ASK FOR MORE DETAILS	£9.50

We recommend 3-4
dishes per person

AFTER HOURS MENU AVAILABLE 6-10PM FRI & SAT

epicurebarandkitchen.co.uk

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