

## SMALL PLATES

BUTTERMILK CAULIFLOWER,  
BLACKBOMBER, HAZELNUT 7.50

BLACK PUDDING SCOTCH EGG,  
ONION CHUTNEY 7.50

RED CABBAGE BUBBLE AND  
SQUEAK, GOATS CHEESE, POACHED  
EGG 8.00

SALT BAKED TOMATO, RICOTTA  
PAPARDELLE 8.50

PICKLED MUSSELS, SOUR BUTTER,  
SOURDOUGH 8.50

SQUASH, GARLIC & RICOTTA  
RAVIOLI 8.50

SCOTTISH SALMON, SMOKED LEEK  
& HORSERADISH 11.00

BEEF STEW, CULTURED BUTTER  
PASTRY 10.00

BRISKET. BACON FAT MASH,  
BERRY KETCHUP 10.50

YORKSHIRE LAMB,,  
BLACKCURRENT, TURNIP 11.00

## LARGE PLATES

BEER BATTERED HADDOCK,  
TRIPLE COOKED WEDGES, SOFT  
HERB TARTARE 15.00

SQUASH, GARLIC & RICOTTA  
RAVIOLI 16.00

EPIC-BURGER, 6OZ BEEF PATTY,  
PULLED BEEF BRISKET, ONION  
MARMALADE, BRIOCHE BUN,  
TRIPLE COOKED WEDGES 13.00

BEEF STEW, CULTURED BUTTER  
PASTRY, BACON FAT MASH 19.00

## EPICURE EVENING SMALL PLATES FRIDAY AND SATURDAY EVENINGS

Extra special January  
offer 3 small plates  
and a glass of house  
wine £28

We recommend 2-3  
small plates per  
person

## DESSERTS

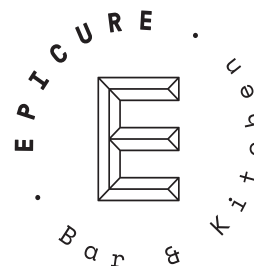
STICKY TOFFEE PUDDING, TOFFEE  
SAUCE, SEA SALT ICE CREAM 7.00

WHITE CHOCOLATE & THYME  
CHEESECAKE, EARL GREY RAISINS 6.50

DARK CHOCOLATE BROWNIE,  
HAZLENUIT PRALINE, MAPLE CREAM 6.50

ROAST PLUM, OAT CRUMBLE,  
CARDOMMOM CUSTARD 7.00

BEST OF BRITISH CHEESBOARD 9.50



AFTER HOURS MENU  
AVAILABLE 5-9.30PM FRI  
& SAT

[epicurebarandkitchen.co.uk](http://epicurebarandkitchen.co.uk)

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