## WRECKFISH

## BISTRO MENU

Monday – Thursday	5pm – 10pm
Friday	5pm – 7pm

## 3 COURSES FOR £27 | 2 COURSES FOR £24

SNACKS	Rosemary and thyme focaccia olive oil, sea salt + £5.5
	Gordal olives + £4
	Cadiz boquerones + £4
	Fried and salted Valencian almonds + £3.5
STARTERS	Chicken and leek croquette { Monastrell Rosado} chicory salad, sweet mustard dressing
	Courgette and mint soup { Sauvignon Blanc} chilli jam, toasted sourdough
	Golden beetroot carpaccio (Miravel Rose) goat's curd, harissa pumpkin seeds, sorrel
MAINS	Pork ribeye { Viognier} brown butter fennel sauce, fennel and apple salad
	Trout tagliatelle { Chenin Blanc} honey and lemon tagliatelle, steamed trout
	Hasselback beetroot { Pinot Noir} hummus, tenderstem broccoli and sweet chilli dressing
SIDES	Truffle and Parmesan chips + £5.5
	$Roasted\ carrots\ \text{with roast garlic, lemon-thyme and honey butter, crispy shallots} + \pounds_{5.5}$
	$Long$ – $stem\ broccoli$ with toasted hazelnuts and sweet mustard dressing + £5
DESSERTS	Vanilla crème brûlée { Sauternes }
	$Lemon\ posset\ apricot\ jelly,\ shortbread\ \{\ \textit{Sauternes}\}$
	Honeycomb ice-cream { Pedro Ximénez } dark chocolate sauce, honeycomb
SWEET	Dark chocolate, salted orange and pecan fudge + £3.5