

BISTROT

AT WILD HONEY

Cinq à Sept (5pm to 7pm)

Glass of today's white or red (175ml) with a choice of croquettes (Ham or Cheese) 11

Snacks

Artisanal sourdough bread, cultured butter 5

Croquettes - cheese or ham 9

Finocchiona - Tuscan fennel salami 12

Coppa - Tuscan ham with cinnamon, coriander, juniper and nutmeg 12

Whipped cod's roe, grilled flat bread 12

To Share

Board of artisanal charcuterie 'The Ham & Cheese Co' 24

Selection of French & British cheese 'La Fromagerie' 24

Starters

Mediterranean fish soup 'Traditional garnish' 14

Burrata, salad of early winter Iberiko tomatoes (v) 18

Salad of Autumn leaves, pear, walnut, soft cheese dressing (v) 14

Ragu of Herefordshire beef, fresh macaroni, salsa verde 21/26

Classic pork, chicken & duck terrine 'en croûte', house relish 22

Mains

Sea bream, fricassée of late autumn vegetables & lentils, Bouillabaisse sauce 34

French Loire Valley rabbit simmered in white wine & mustard 'À la moutarde' 32

Fresh rigatoni, chesnut mushrooms, Pecorino, Cretan olive oil 19

From the Grill

Scottish beef burger 'smashed' fried onions, cheese, fries 20

Young chicken lacquered with honey and preserved lemon, roast shallots 29

Merguez sausages, Lyonnaise potatoes, roasting juice 26

Herefordshire bavette - Steak frites, peppercorn sauce - (250g) 37

Herefordshire/Angus Côte de Boeuf- fore rib of beef, (Ideal for sharing)- (800g) 98

Sides - All at 7

Today's market vegetables

Green salad vinaigrette

Crushed Charlotte potatoes, spiced brown butter

Fries (Pierre Koffmann)

WE ARE FASTIDIOUS ABOUT PROVENANCE AND SEASONALITY OF OUR PRODUCE, SOURCING MOSTLY FROM SMALL ARTISAN AND DAY-BOAT SUPPLIERS.

FOOD ALLERGY ADVICE. WE WELCOME ENQUIRIES FROM OUR GUESTS WHO WISH TO KNOW WHETHER ANY MEALS CONTAIN PARTICULAR INGREDIENTS. PLEASE ASK A MEMBER OF STAFF AND WE WILL BE HAPPY TO HELP

PRICE INCLUDES VAT. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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APÉRITIFS

Kir	12	Crémant de Loire, Emilie Laurance, Brut	11
Pernod / Ricard	9	Westwell sparkling, "Pelegrim" Brut, Kent	18
Suze / Amer Picon	9	Moet & Chandon, Brut, Champagne	22
Lillet Blanc / Lillet Rouge	9	Moet & Chandon, Rosé, Champagne	28
Sassy 'Small Batch' Cider, 5%	9		

VINS BLANCS

	<u>Glass</u> (175ml)	<u>Carafe</u> (500ml)	<u>Bottle</u>
La Petite Abbaye, Sauvignon Blanc, Loire - France	7	19	29
Ciello, Cataratto, Sicily - Italy	8	23	35
Château de Lascaux (BIB), Colombarde - France	11	30	
Picpoul de Pinet 'Trois Mats', Piquepoul - France	11.50	33	50
Bodegas Terras Gauda, Albariño, Galicia - Spain	13	37	56
Miraval, Rolle, Provence - France	17	49	73

VINS ROUGES

Le Potager du Sud, Languedoc, Malbec - France	7	19	29
Les Classiques, Gamay, Ardeche - France	9	26	39
Château de Lascaux (BIB), Cabernet Sauvignon, Syrah, Merlot - France	11	30	
Château Maledan, Merlot, Cabernet Franc, Bordeaux - France	12	36	54
Domaine Labranche-Laffont, Tannat, Cab.Sauv., Madiran - France	13	37	56
Crociani, Sangiovese, Vino Nobile di Montepulciano - Italy	16	45	70

VINS ROSES

La Vigneau, Cinsault, Languedoc - France	7	19	29
Les Quatres Tours "Estrelia", Grenache, Cinsault, Provence - France	11	32	48
Ktima Ligas, "Le Rosé", Xinomavro, Pela - Macedonia	16	45	70

CORAVIN

	<u>125ml</u>	<u>Bottle</u>
Loic Mahe, Fougeraies, Chenin Blanc, Loire Valley - France	18	110
Yves Cuilleron, "La Petite Côte", Viognier, Condrieu - France	24	145
Emidio Pepe - Trebbiano D'Abruzzo - Italy	28	160
Boroli Classico, Barolo, Nebbiolo, Piedmont - Italy	23	135
Ridge Geyserville, Petite Sirah, Zinfandel, Carignane, California - USA	22	120
Chateau Leoville Barton, Bordeaux, Cab. Sauv, Cab.Franc, Merlot - France	52	310