

# The Bistro

at Shields

## Snacks

Gordal olives 4

Homemade Focaccia, Rosemary, Maldon Salt, Extra Virgin Olive Oil 4

Curing Rebels Charcuterie 6

## Small Plates

Isle of Wight Tomato & Ricotta Salad, Fresh Basil, Chili Oil 9

English Asparagus, Soft Poached Egg, Anchovy, Aged Parmesan 8

Iberico Jamon & Manchego Croquettes, Confit Garlic Aioli 8

Fried Corn Ribs, Chipotle Chilli Butter, Tomato & Lime Salsa V 7

## Large Plates

Pan Roasted Red Mullet, Sauce Vierge, Rock Samphire 19

Aged Rib Eye Steak, Beef Sauce, Garlic & Herb Butter 28

Handmade Ricotta & Spinach Ravioli, Brown Butter, Sage V 14

Chicken Caesar Milanese, Soft Boiled Egg, Crispy Bacon 17

Slow Cooked Beef Cheek Ragu, Rigatoni Pasta, Aged Parmesan 18

## Sides

Steamed Jersey Royals, Herb Butter 4

Green Salad, Mustard Dressing, Aged Parmesan 3.5

Tenderstem Broccoli, Whipped Ricotta, Chilli & Garlic Oil 4

Skin on Fries, Rosemary Salt 3.5

Buttermilk Coleslaw 3

## Desserts

White Chocolate & Passion Fruit Cheesecake, Blood Orange Sorbet 8

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream 6

Caramelised Lemon Lemon Tart, Creme Fraiche

Stratford Blue, Walnuts, Honey, Sourdough Crackers 7