

The Ostlers

cocktail bar & restaurant

Bread of the day:

Rosemary & garlic flatbread with balsamic vinegar & olive oil

To Start:

Grilled sardine, paprika crumb, bloody Mary puree 7.50

Grilled squid, lime, chilli 8.50

Lamb tikka steamed buns, Asian slaw, mint yoghurt 7.95

Game croquette, celeriac puree, date compote, pancetta 6.50 *May contain shot*

Carrot & orange terrine, cumin crème fraiche, pickled carrots 6.10

Crispy chicken bites, blue cheese mayonnaise, pickled vegetable salad 5.95

Mains:

Herb roasted monkfish tail, saffron aioli, dill roasted new potatoes, fennel, baby leeks 21.95

Curried tempura plaice, curry mayonnaise, cumin crushed peas, triple cooked chips 16.50

Pork fillet, crispy braised cheeks, butternut squash, truffle mash 16.95

Cote du boeuf, grilled cepes, sweet potato chips, chicory, mushroom sauce 31.95

Bang bang cauliflower, curried rice, chopped salad 12.95

Roast partridge, chestnuts, bread sauce, cranberry, spinach, veloute 20.95 *May contain shot*

Sides:

Cheesy chips, truffle, parmesan

Roast carrot, orange, thyme

Braised red cabbage

3.50 each

Something Sweet:

Lemon posset, blowtorch meringue, amaretti ice-cream 6.10

Apple tart tatin, Greek yoghurt sorbet, pistachio 6.50 *Please allow 15 minutes*

Black forest gateau 6.95

Blackberry & apple fool, cinnamon swirl 6.10

Neal's Yard cheeses 9.95

Petit Fours 4.00