



HIBOU BLANC

STARTERS

Roasted tomato soup £7.50

burrata - basil pesto - warm tomato foccacia

Smoked scottish salmon £9.50

dressing of capers, shallots, cucumber, parsley - rye bread

Lobster risotto - £12.50

tomato - basil

PASTA

Red wine braised beef shin - £16.50

hand rolled papperdelle
rainbow chard, Parmesan

Spring vegetables hand rolled linguini (V) - £14.50

asparagus, peas, broad beans, spinach, courgette, lemon creme friache, pine nuts

STEAK & LOBSTER

Lobster 500g - whole £29.95 / half £22.95

fries, garlic butter

10oz Rump steak - £18.00

fries, cafe de paris butter

SHARERS

Selection of fine and unusual cheeses - £11.50

fruit and nut crackers, rhubarb chutney, green grapes, celery, apple

Selection of British and continental charcuterie - £15.50

tomato focaccia, olives, marinated artichokes, new season olive oil, balsamic vinegar

Lindesfarne Oysters

mignonette dressing, lemon, tabasco

1 - £2.95 6 - £16.95 12 - £29.95

SANDWICHES

Hibou club - £9.50

chicken breast, smoked bacon, baby gem, tomato, avocado, truffle mayonnaise

A.L.T (V) - £7.50

asparagus, rocket, sun dried tomato, olive tapenade

Cod fish finger - £8.50

tartare sauce, ketchup and shredded lettuce

Hibou beef burger - £13.50

sesame bun, lettuce, tomato, pickle, dill relish, gruyere

NIBBLES

Bowl of nocerella olives (V)

£3.50

Bowl of roasted salt and pepper nuts (V)

£2.50

Paprika and gruyere cheese straws

£2.50

Bowl of fries - £3.50

(add truffle, rosemary and Parmesan) **£4.50**

Tyrells crisps - £1.00

salt & vinegar or
sea salt

DESSERTS

Chocolate mousse - £9.50 (V)

cherry sorbet - macerated cherries - 100s and 1000s

Lemon posset - £7.50 (V)

strawberry compote - warm sugared beignet

Pistachio and olive oil cake - £8.50 (V)

charentais melon - melon sorbet