

HIBOU BLANC

AUTUMN BAR & OUTSIDE MENU

Snacks

Lindisfarne oysters

1 - £3.25 6 - £17.95 12 - £32.95
Mignonette dressing - Tabasco - lemon

12g petrossian beluga caviar - £40
With a glass of champagne - £48

Oxtail loaded baby jackets - aged Parmesan - £6.50

Pork and venison sausage roll - brown sauce - £4.50

Beer battered cod bites - tartare sauce - £7.50

King prawns scampi - lemon mayonnaise - £8.50

Cheddar cheese croquettes - spiced apple chutney - £5.50

Triple cooked chips - £3.50

Parmesan and truffle fries - £4.50

Larger plates

Jerusalem artichoke soup (V) - £7.50

Soft herb pistou - chanterelle mushrooms - Roast garlic and ewes cheese soldier

Smoked haddock fishcake - £8.50

Warm tartare sauce - endive and brown shrimp salad

Beer battered cod - £16.50

Triple cooked chips - crushed peas - tartare sauce

8oz dry aged fillet steak - £35.50

Triple cooked chips - fine beans - cafe de Paris butter

Thick slice of wild mushroom, onion and thyme tart (V) - £19.50

Roast salsify - cep mushroom - truffle dressing

Sweets

Sticky toffee pudding - £8.50

Salted caramel sauce - vanilla ice cream

Warm apple crumble tartlet - £7.50

Blackberry ripple ice cream

Selection of fine British and French cheeses - £14.50

Fruit and nut crackers - spiced apple chutney

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill