

**T H E  
P H E N E**



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## A LA CARTE

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(Monday-Friday 12noon-3.30pm and 5pm-10pm, Saturday and Sunday 5pm-10pm)

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### STARTERS

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Celery and stilton soup with stilton toast (v)	£ 5.50
Scottish cured salmon with sweet corn potato cake, capers and caspian cream	£ 8.25
Baked goats' cheese and courgette galette with Piquillo peppers and tapenade dressing (v)	£ 7.50
Tempura baby squid with wild rocket leaves, sweet chili and wasabi dip	Starter £ 6.95 Main £ 8.95
The Phene game terrine with toast and onion marmalade	£ 6.50
Crispy filo of duck with plum sauce and walnut salad	£ 7.95
Traditional caesar salad with a choice of chicken or salmon	Starter £ 7.95 Main £ 9.95

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### MAINS

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Maryland crab cake with poached eggs and hollandaise sauce	£ 14.50
Grilled charolais fillet of Beef with sumo chips and béarnaise sauce	£ 22.50
Roast wild Chilean sea bass, edamame bean purée and wasabi beurre blanc	£ 17.50
Slow-cooked duck leg with stuffed savoy cabbage and a cassis jus	£ 15.50
28-day dry rib eye steak with skinny fries, green beans and béarnaise sauce	£ 18.50
Apple and gorgonzola risotto with walnuts and shaved parmesan (v)	£ 10.50
Icelandic fillet of cod in tempura batter, tartar sauce, minted peas and chips	£ 12.50
Free range chicken and mushroom pie with green beans	£ 12.50
The Phene burger served with skinny fries, salad and homemade ketchup	£ 12.50

Side orders. (£2.95) Skinny fries, mashed potatoes, seasoned quinoa, sautéed spinach, seasonal vegetables.

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## DESSERTS

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Earl Grey and Dark Chocolate Crème Brûlée	£ 5.50
Blackberry and apple pie with crème Chantilly	£ 5.50
Sticky Toffee Pudding with vanilla ice cream	£ 5.50
Chocolate fondant with vanilla ice cream (allow 15 mins)	£ 6.50

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## DELI PLATTERS TO SHARE

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Lebanese Platter Hummus, falafel, spicy meat balls, smoked aubergine dip, stuffed vine leaves served with warm pitta bread	£ 12.00
Greek Platter (v) Hummus, taramasalata, marinated feta cheese, stuffed red peppers and olives served with warm pitta bread	£ 12.50
Charcuterie Platter A selection of cured meats served with gherkins, warm bread and homemade chutney	£ 16.00
Cheese Platter A selection of fine French and British cheeses served with warm bread, savoury biscuits and homemade chutney	£ 15.00
Dolce Platter A selection of sweet homemade puddings and fresh, seasonal fruit to share	£ 12.95