

BUBBLES 125ml

- Perrier Jouët Grand Brut £11
- Perrier Jouët Blanc de Blancs £19

NIBBLES

- v gf Halloumi & aubergine skewers £5
- ve gf Roman Artichokes £4
- ve gf Marinated Kalamata olives £3
- ve Stuffed vine leaves £4
- Pork & black pudding sausage roll £5
- v Spinach, feta & pine nut roll £4

BOARDS

- Charcuterie & cheese board
- Free-range Norfolk charcuterie, British cheeses, fig chutney, pickles & bread £22
- v Eastern board
- Halloumi & aubergine skewers, mozzarella, falafel, smoked aubergine puree, tahini cauliflower, tabbouleh, harissa hummus, bread £20

BURGERS

served with fries, aioli, pickles, salad & creamy slaw

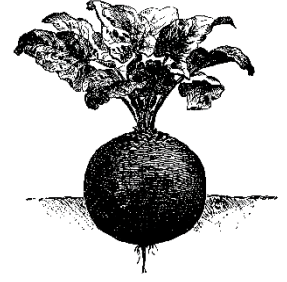
- Beef & mature Cheddar £14
- v Mushroom, beetroot & polenta £13
- ve "Moving Mountains" faux-meat burger, vegan aioli £13
- + add *smashed avocado, streaky bacon or blue cheese* £2

STARTERS

- ve gf Jerusalem artichoke soup, crispy sage, truffle oil £7
- ve Mushroom, leek & chestnut tart, heritage carrot & sprout slaw £8
- Beef tartare, oak smoked mayonnaise, cured duck egg £10/£19
- gf Hot-smoked trout, Exmoor caviar, roasted beets, chive cream £8 / £15
- Game terrine, spiced blackberries, toasted sourdough £8
- v gf Baked Camembert with walnut, pistachio, beets & butternut squash soldiers £10

MAINS

- gf Confit duck leg, marmalade glaze, cassoulet, buttered chard £17
- Chicken, forest mushroom & white Burgundy pie, truffled mash, fine beans £16
- gf Masala spiced monkfish, red lentil dahl, coriander purée, heritage carrot, coconut £19
- gf Venison Loin, pumpkin, red cabbage, huntsman sauce £18
- gf Pan fried sea bass fillet, fondant potato, spiced turnip puree, winter greens £18
- ve gf Baked cauliflower, pickled sultanas, pomegranate, pistachio aillade, sumac yoghurt £15
- ve Chilli & garlic linguine, confit tomatoes, rocket £14
- + add *chicken breast or king prawns* £5



STEAKS

served with fries & spring leaf salad

- Hanger steak 240g £19
- Basque sirloin on the bone 400g £29
- Basque sharing rib-eye on the bone 1000g £59
- ve Vegan 'steak' £16
- + add *salsa verde or bone marrow jus* £1

SIDES

- v gf Truffled mash £4
- ve gf Tabbouleh £4
- ve Fries £3
- ve gf Fine beans £4
- ve gf Rainbow salad £5
- ve gf Brussels sprouts £4
- ve gf Tenderstem broccoli £3
- ve gf Creamy slaw £4

DESSERTS

- v gf Christmas pudding & custard £8
- v Dark chocolate & salted caramel tart, crème fraiche sorbet £8
- ve Pecan pie, maple syrup ice-cream £7
- v Cognac crème brûlée £7
- v gf Ice cream / sorbet [ask for today's flavours] £6
- British cheese board, fig & biscuits
Small £9 / Large £16

COMING UP AT THE PHENE...

CHRISTMAS

*Planning your Christmas party or just looking for an amazing time with friends?
How about booking one of our private spaces?*

The Oakley Room – up to 44 seated or 75 standing

The Club Room – up to 18 seated or 30 standing

The Conservatory – up to 28 seated or 35 standing

The Aviary – up to 18 seated or 35 standing

CHRISTMAS DAY

*This year we are open for lunch on Christmas Day, serving a delicious menu
with sittings between midday and 2pm.
We still have availability for groups of all sizes, contact events@thephene.com for more
info.*

2019

WELLNESS MONTH – THROUGHOUT JANUARY

*January = Wellness at The Phene.
Join us for a yoga class or book a facial followed by green tea and a healthy lunch.*

BURN'S NIGHT – JANUARY 25TH

*Celebrate Burn's night with us in style. Our 3-course Scottish dinner includes a welcome
drink, bagpipes, poetry and a dram of Whisky for just £35
Book now to avoid disappointment, this will sell out!*

To enquire about making a booking or any of our upcoming events
please contact our events team

events@thephene.com

02073529898