

The Snooty Tavern



To Start

Soft Shell Crab, Lemon Puree, Chilli Spring Onion Ginger Salad & Pepper Drops £8.80

Scallops with Red Lentils, Pea Velouté, Caramelised Cauliflower & Hazelnuts £12.80

Marbled Quail Eggs, Smoked Duck, Soy Ginger Baby Gem Lettuce & Pomegranate £8.70

Char Sui Pork Belly with Korean Pickled Slaw & Charred Corn on the Cob £7.80

Garlic Pizza Bread with Parmesan & Rocket £6.90

Mains

Lamb Rump with Cherry Tomato Pomegranate Salsa, Hasselback New Potatoes, Sautéed Kale & Mint Jus £23.70

Duck Breast with an Asparagus Spring Salad, Jersey Royal Potatoes, Cherry Puree & Pomegranate Sauce £20.50

Madagascan Jumbo Prawn with Spiced Rice & Peas, Green Beans & Lobster Bisque £24.80
(Limited Availability)

Salmon with Dill Champ Mash, Leek Hay, Pea Fricassee, Crispy Skin & Keta £18.20

Tournedos Rossini – 8oz Fillet Steak with Beurre Noisette Mash, Seasonal Veg, Duck Liver & Black Truffle Sauce £38

Wagyu Burger £16.50

Blue Cheese & Mushroom

Chorizo & Avocado

Spicy Jalapeno Salsa

Sweet Red Onion Lyonnaise

Indian Onion Bhaji

Thai Ginger Jam

Cheese & Bacon

All served in a brioche bun with skinny fries & rocket salad

(20% off on Wednesdays)

Steaks

Sirloin 10oz (Lean) £25

Ribeye 10oz (Fatty) £27

Fillet 8oz (Tender) £32

Chateaubriand 18oz £63

(Chateaubriand is a thick cut tenderloin of Fillet for 2 people to share, 30m min cooking time)

All served with Chips or Skinny Fries, Garlic & Rosemary Mushrooms, Tobacco Onions, Grilled Tomato & Rocket

We recommend the perfect marriage with Steak our beautifully aged Château Fitère 2010 Madiran (France)

Choice of sauces £2

Peppercorn Sauce

Blue Stilton & Lemon Butter

Chimichurri (Argentine Herb & Lemon Salsa)

Chermoula (Spiced African Herb Relish)

Pizzas £14.50

Spinach, Feta, Sun Dried Tomatoes, Olives & Mozzarella

Italian Prosciutto, Pepperoni, Basil Pesto, Olives & Mozzarella

Stilton, Mozzarella, Halloumi & Rocket

Spicy Piri Piri Tomato Base, Chorizo, Peppers, Jalapenos, Red Chilli & Mozzarella

Mushroom, Prosciutto, Red Onions & Mozzarella

Marinated Anchovies, Olives, Feta & Mozzarella

(20% off on Thursdays)

Sides £3.50

Garden Salad

Devilled Whitebait

Tobacco Onions

Chips / Skinny Fries

Beurre Noisette Mash

Garlic Mushrooms

Marinated Olives

Spanish Roast Chorizo

All our grilled meats, fish & vegetables are cooked on our Japanese Yakitori indoor BBQ.

Our food is freshly prepared & cooked to order, please be patient at busy times.

Please let staff know of any dietary requirements or allergies.



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To Finish

Pineapple Posset with Toasted Coconut Crumb, Clementine Puree & Strawberries £6.90

'Mississippi Mud Pie of Iced Frangelico Parfait, Coca Nib Crumb, Pulled Hazelnut, Chocolate Fudge Sauce & Vanilla Tonka Ice Cream £9.80

Chocolate Nemesis with Chocolate Crumb, Beetroot Cloud, Wild Berry Gel, Cherry & Black Pepper Sorbet £8.20

Pecan Flapjack with Apricot Puree, Caramelised Pecans & Clotted Cream £7.40

Cheese Board of 2 year Aged Godminster Cheddar, Castello Creamy Brie, Taleggio, Isle of Wight Blue & served with Digestives, Caramelised Walnuts, Black Pepper Cracker Bread & Spiced Quince Jelly £10.50

Homemade Ice Cream: Vanilla Tonka Bean Chocolate & Blackbean
Honeycomb

Homemade Sorbet: Lemon & Sage
Orange & Lemon Thyme £2.00 per scp

Coffee

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the far east for balance. A hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Three Petit Fours

Ginger Fudge, Chocolate Moelleux, Banana Pâte de Fruit & of Your Choice £6.95 (Excluding Alcoholic Coffees)

Regular Coffee / Decaf Regular	£3.95
Cappuccino	£3.95
Latte	£3.95
Espresso	£2.50
Double Espresso	£4.00
Liquor Coffee with Cream	£8.50
Caribbean Rum Coffee, Cream & Nutmeg	£8.50
Cadburys Hot Chocolate & Cream	£4.50
Baileys Flat White Martini	£8.50
Espresso Martini	£10.50
Black Forrest Hot Chocolate, Cherry Brandy, Whipped Cream & Dustings of Cocoa	£8.50

Tea Pigs

Mint	Spiced Winter Red	Digestive Nirvana	Earl Grey
Lemon & Ginger	Honeybush & Rooibos		English Breakfast
Peppermint	Camomile	Holy Basil	Spicy Chai