

# FILDES

RESTAURANT

## BREAD

Freshly baked sourdough & butter (V) £4

## SHARING PLATTERS

British cheeses, chutney, Membrillo quince, celery, grapes, crackers (V) £14  
Smoked salmon, capers, pickled shallots, parsley, lemon, sourdough bread £16  
Charcuterie, ham terrine, cornichons, beetroot piccalilli, sourdough bread £16

## SMALL PLATES

### PLANT

Marinated mixed olives (GF) £4  
Padron peppers, smoked chilli salt (GF) £8  
Hummus, salsa verde, garlic flatbread £8

### FRIED

Mushroom arancini, aioli, Parmesan, truffle oil £9  
Beef croquettes, smoked chilli mayonnaise, mature cheddar £10  
Smoked haddock fishcakes, lime, curried tartare sauce £10

### SEAFOOD

Marinated anchovies, romesco sauce, olive oil (GF, DF) £8  
Shell on prawns, burnt lemon, garlic mayonnaise (GF, DF) £10  
Scallops cooked in the half shell, garlic parsley butter £15

### MEAT

Pigs in blankets, honey & rosemary, English mustard (GF, DF) £8  
Ham hock terrine, cornichons, beetroot piccalilli, toast (DF) £10  
Serrano ham, buratta, melon, mint, balsamic, olive oil (GF) £12

## LARGER PLATES

Sweet potato & coconut curry, chickpeas, basmati rice, spiced poppadom (PB, GF) £18  
Slow roast pork belly, crackling, black pudding, red cabbage, Bramley apple, sage jus £25  
Fillet of seabass, sweetcorn & mussel orzotto, king prawn, pickled fennel & samphire salad £26  
10oz Ribeye steak, red onion chutney, skinny fries, peppercorn sauce or Béarnaise sauce £34

## TO SHARE

19oz Sirloin of beef, Caesar salad, thick cut chips, peppercorn sauce & Béarnaise sauce £75  
\*Please allow 45 minutes for cooking and resting.

## SIDES

Skinny fries, garlic mayonnaise (V, DF) £4  
Parmesan, rosemary & truffle thick cut chips (V) £6  
Tenderstem broccoli, romesco sauce (PB, GF) £6  
Gem lettuce salad, Parmesan, truffle oil (GF) £6

## DESSERTS

'Vanilla Affogato' amaretti biscuit, espresso shot (V, N, GF) £6  
Chocolate brownie, salted caramel ice cream, honeycomb (V) £7  
Charred pineapple, mango sorbet, passion fruit sauce (PB, GF) £7  
Sticky toffee pudding, vanilla ice cream, caramel sauce (V) £7

(PB) = plant based (V) = vegetarian (N) = contains nuts (GF) = gluten free (DF) = dairy free  
Please let us know of any allergies, intolerances, or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Please note a discretionary 12.5% service charge will be added to your final bill, which is then equally shared between the team.

