

WHILE YOU WAIT

APÉRITIFS

- Americano 6
- Suze Tonic 6
- Caperitif & Cape Tonic 6
- Aperol & Cynar Spritz 7
- Bitter Giuseppe 8
- Negroni di Renato 8.5

SNACKS

- Bread Basket 3
- Olives or Almonds 3
- Salame Strolghino 3
- Courgette Frittata 3
- Lardo & Carasau 3
- N'Duja Crocchette 4
- Friggitelli Peppers 4
- Gnocco Fritto 4
- Duck Rillettes & Crostini 5

SHARING PLATES

CHARCUTERIE BOARD

Daily selection of 5 cured meats from
the Ham & Cheese Co.
12

CHEESE BOARD

Daily selection of 5 cheeses
from Androuet
12

MIXED SELECTION

of charcuterie & cheese
15

UPCOMING EVENT

Your All Day 'Remedy' Great Coffee and More!

Starting this Autumn The Remedy will
open from 8am, serving Climpson & Sons
coffee and an exciting new daytime menu.

THE REMEDY

WINE BAR & KITCHEN

KITCHEN MENU

Week 26th of September 2016

OYSTERS

JERSEY ROYALE No. 4
From Royal Bay of Grouville, U.K.
Three for 6 | Six for 10 | Dozen for 18

MORECAMBE BAY No. 3
From Lancashire, U.K.
Three for 7.5 | Six for 13 | Dozen for 24

SMALL PLATES

Deep-Fried Monkfish Tail, Pernod Mayonnaise 6.5
Heirloom Tomatoes, Fresh Ricotta, Roasted Hazelnut 6.5

Burrata, Bottarga & Lemon Zest 7
Homemade Gnocchi & Sautéed Girolles 7
Tuscan Raw Beef 7.5

Smoked Duck, Sautéed Spinach on Toast 8
Linconshire Smoked Eel, Roasted Beetroots, Pickled Cucumber 8.5
Slow Roasted Pork Belly, Coco Bean & N'duja, Cavolo Nero 9
Grilled Octopus, Preserved Tomatoes, Samphire & Black Olives 11

GRILLED SAUSAGES

10
Toulouse with French Beans & Mangetout
Italian Homemade with Butter Beans, Tomatoes & Red Onions
Spanish Chorizo with Hand Cut Chips

DESSERT

Dark Chocolate Pot & Sea Salt 4
Sorbet & Vermouth 5

*Please inform our staff of any food allergies before ordering.
A discretionary 12.5% service charge will be added to your bill.*