

BISTRO enkel

Tiny bites

Ideal to share

Marinated Nocarella Olives £5

Spicy Garbanzo bean chaat £5

Smoked nutty chaat £5

Nachos with herb cream cheese or chorizo cream cheese £5

Bread & butter with 10yrs aged balsamic & extra virgin olive oil dip £5

Charcuterie platter – Prosciutto crudo, Spianata Romano & Salami Milano, pickles, bread & butter £14

Starters

Homemade soup of the day, bread and butter £9

Sundried tomatoes, baby mozzarella, pesto £8.50

Baby gem salad, honey & grain mustard dressing, toasted cashew nuts, aged parmesan £12

Crispy tofu, smoked sweet & sour sauce, rocket leaves & coriander £12

Smoked ham hock & chicken terrine, piccalilli, mixed leaves £12

Duck liver pate, port jelly, warm brioche £15

Classic prawn 'Marie Rose', sundried tomatoes, iceberg lettuce £16

Scallops a la plancha, pistou of seasonal vegetables & cannellini beans £18

Mains

'Tandoori' paneer & vegetable skewers cooked over charcoal with chickpea curry £25

Herb Gnocchi, Provençal style vegetables £25

Pot roast pork belly, creamed potatoes, spinach & mushrooms, Kung Pao sauce £35

Braised feather blade of beef, creamed potatoes, spinach & mushrooms, braising juices £38

Classic beer battered Cod 'fish n chips', mushy peas, tartar sauce £28

Pan roasted fillet of seasonal fish, grilled garnish, truffle cream sauce £36

8 oz fillet of beef, grilled garnish, red wine sauce £45

Side plates

French fries £5

Mushy peas £5

Creamed potatoes £5

Buttered spinach £5

Mixed leaf salad, English vinaigrette £5

Mixed wild mushrooms £5

Puddings

Sticky toffee pudding, vanilla ice cream, caramel sauce £12

Lemon Posset, berries, candied nuts, raspberry sorbet £12

Valrhona chocolate delice, milk ice cream £12

Selection of 3 British farmhouse cheese, crunchy celery, biscuits & chutney £16

Please speak to our staff if you have any allergies or intolerances.

A 10% discretionary service charge will be added onto your bill.



BISTRO ENKEL WINE LIST

<i>Champagne & Sparkling</i>	<i>125ml</i>			<i>Bottle</i>
<i>Gusbourne, Blanc de Blancs, Kent, England, 2018</i>	<i>£15</i>			<i>£80</i>
<i>Drappier, Carte d'Or Brut, Champagne, N.V</i>	<i>£21</i>			<i>£105</i>
<i>Taittinger, N.V</i>	<i>£20</i>			<i>£100</i>
<i>White wine</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>	
<i>65 Chablis, Vincent Dampt, Burgundy, France, 2021</i>			<i>£65</i>	
<i>235 Albariño, Pazo la Maza, Rias Baixas, Galicia, Spain, 2022</i>			<i>£45</i>	
<i>140 Sancerre, Domaine de la Grande Maison, Loire Valley, France, 2021</i>	<i>£19</i>	<i>£25</i>	<i>£73</i>	
<i>165 Riesling Kabinett, Thanisch, Mosel, Germany, 2018</i>			<i>£67</i>	
<i>216 Blanc de Blancs, Château Ksara, Bekaa Valley, Lebanon, 2022</i>	<i>£13</i>	<i>£17</i>	<i>£47</i>	
<i>92 Chardonnay, Buena Vista Winery, North Coast, California, USA, 2018</i>			<i>£62</i>	
<i>212 Pecorino, Centovie, Umani Ronchi, Abbruzzo, Italy, 2019</i>	<i>£16</i>	<i>£21</i>	<i>£61</i>	
<i>75 Mâcon-Verzé, Domaines Leflaive, Burgundy, France, 2018</i>			<i>£115</i>	
<i>215 Viognier, Terre de Lumière, Celliers Jean d'Alibert, Languedoc, France, 2021</i>			<i>£30</i>	
<i>70 Meursault Santenots 1er Cru, Domaine Marquis d'Angerville, Burgundy, France, 2015</i>			<i>£330</i>	
<i>Rosé wine</i>				
<i>242 Château Minuty, Minuty Prestige, Côtes de Provence, France, 2022</i>	<i>£15</i>	<i>£20</i>	<i>£60</i>	
<i>251 Sof, Bibbona, Sophia Antinori, Tuscany, Italy</i>	<i>£19</i>	<i>£26</i>	<i>£75</i>	
<i>Red wine</i>				
<i>472 Brolo Campofiorin, Oro, Masi, Veneto, Italy, 2020</i>	<i>£15</i>	<i>£20</i>	<i>£58</i>	
<i>417 Ridge Geyserville, Sonoma County, California, USA, 2014</i>			<i>£170</i>	
<i>465 Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy, 2018</i>			<i>£60</i>	
<i>385 Rioja, Gran Reserva, Belezos, Rioja, Spain, 2013</i>	<i>£24</i>	<i>£32</i>	<i>£95</i>	
<i>302 Buitenverwachting, Christine, Constantia, South Africa, 2016</i>	<i>£12</i>	<i>£16</i>	<i>£65</i>	
<i>297 Cabernet Sauvignon Gran Reserva, Hussonet, Maipo Valley, Chile, 2018</i>			<i>£49</i>	
<i>420 Gevrey-Chambertin, Cuvée Ostrea, Domaine Trapet Père & Fils, Burgundy, France, 2017</i>			<i>£200</i>	
<i>412 Pinot Noir, Buena Vista Winery, North Coast, California, USA, 2020</i>			<i>£65</i>	
<i>357 Syrah, EQ Cool Climate, Matetic Vineyards, Rosario Valley, Chile, 2016</i>	<i>£18</i>	<i>£24</i>	<i>£71</i>	

Please ask a member of our team if you would like to see the full wine list.

