

# Delfina

## Wine of the week

250ml

bot 125ml

Chateau Saint Baillon, Cotes de Provence, France, 2009

25.00

5.85 8.35

*An elegant rose from Provence with a taste of strawberries and cream. Perfect for the summer!*

## Starters

Tomato consommé, basil panacotta, roasted peach	5.00
Sprouted peas, broad bean and mint salad	5.25
Char-grilled sardines, slow roasted tomatoes, toasted sourdough	5.50
Chicken and tarragon terrine, homemade chutney, brushetta	5.95
Walnut and courgette ravioli, spinach, beurre noisette*	5.75

## Sharing Boards

Charcuterie: Home-baked ham, buccleuch carpaccio, serrano ham, grilled chorizo  
15.50

Fish: salmon, sardine escabeche, marinated langoustine, smoked mackerel mousse  
14.50

Veggie: Hummus, falafel, marinated artichokes, caperberries, salad  
12.50

## Main courses

Roasted poussin, Puy Lentil, bulgur wheat, blackberry compote	13.50
Pan-seared plaice, quinoa, apricot and spinach	14.00
Homemade gnocchi, wilted baby leaves, hazelnuts, Secrett's raspberries*	12.50

## From the grill

Buccleuch rib-eye steak, rosti potato, char-grilled courgette, shallot puree	16.00
Fish of the day, mixed leaf salad, organic lemon	13.75
Homemade bacon cheese burger, tomato relish, mixed leaf salad	9.95

## Side orders

Triple cooked chips	3.00
Minted new potatoes	3.00
Buttered spinach	3.50
British green leaf salad	3.50

## Puddings

Eton Mess Sundae	(large dish to share)	5.50
£9.50		
Valrhona chocolate tartlet, salted caramel ice-cream		5.50
English strawberry and vanilla mille-feuille		5.50
Homemade organic ice cream		4.00

Neal's Yard cheese selection, homemade chutney, toasted sourdough  
(large plate to share £14.50)

6.50

**\*contains nuts or traces of nuts**

*Prices include Vat. A discretionary 12.5% service charge will be added to your bill.*