# **NIBBLES**

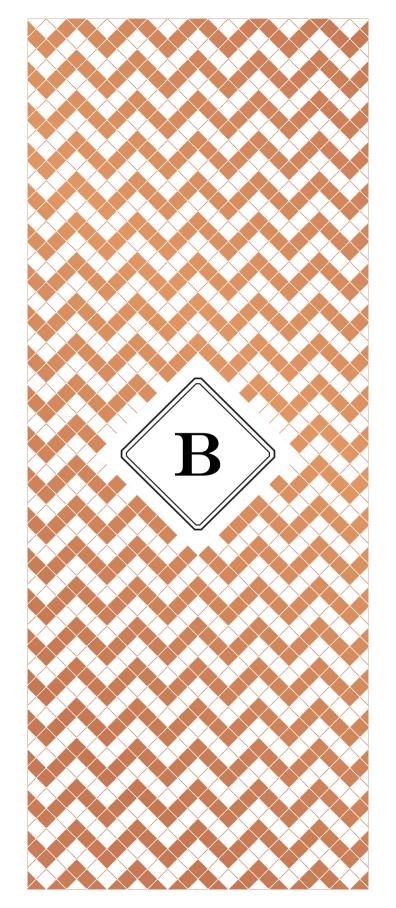
OLIVES ±3.75 Noccellera served on ice

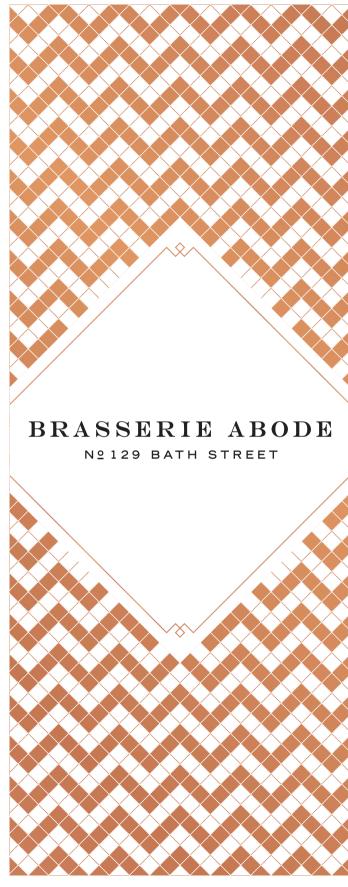
SMOKED ALMONDS £5

SOURDOUGH BREAD <sup>£7.50</sup>
Selection of butters or Balsamic vinegar & olive oil

PORK BELLY BITES £7.50 Sticky apple glaze

CHARCUTERIE £13.50 Trio of British charcuterie





#### GARDEN

HALLOUMI & CHIA SEED FRIES £5.25 Pomegranate yoghurt

CHARRED PADRON PEPPER £5.75 Shallot dressing

BEETROOT & MIXED GRAINS £6.50 Roast root vegetables, chard leaf

> TABBOULEH SALAD £6 Puy lentils

PEARL BARLEY RAGOUT £8.50 Wild mushroom, goats curd

SPICED BLACK BEAN SALAD £8.50 Grilled avocado, charred sweetcorn, lime chilli, coriander

> AUBERGINE TAGINE £9.95 Crispy chickpeas

### FISH

BAKED HADDOCK SOUFFLÉ £10.25 Sriracha aioli

WHIPPED COD BRANDADE £10.75 Aubergine chutney

SMOKED & SCOTTISH SALMON TARTARE £10.50 Maple, mustard dressing

> FISH CAKE £8.75 Wilted spinach, watercress pesto dressing

> > ROASTED OCTOPUS £15.75 Chorizo, potato, caper berries

> > > CHILLI SQUID £8.75 Ginger, coriander

LINSEED CRUSTED FILLET OF SALMON £12.50 Kale, red pepper harissa

#### **MEAT**

ROASTED MINI CHORIZO £8.25 Red pepper harissa

BRAISED HAM HOCK CROQUETTES £8.50 Mustard aioli

> FRIED CHICKEN WINGS £7.95 Chilli, salt & pepper

SHREDDED DUCK SALAD £10.25  $Compressed\ watermelon$ 

SMOKED HAM HOCK £9.50 Potato, celeriac remoulade

CHICKEN CACCIATORA £12.50 Cannellini beans, pesto

POTATO GNOCCHI & FENNEL SAUSAGE RAGU £12.95 Salsa verde

> BRAISED LAMB £13.50 Potato topping

TRIO OF MINI BURGERS £14.50 Classic beef, chorizo, mushroom, brioche bun

## LITTLE EXTRAS

TRUFFLE & PECORINO CHIPS £3.95

SWEET POTATO FRIES £3.95

CHARRED PURPLE SPROUTING BROCCOLI £3.95 Caesar dressing

CREAMED SPINACH £3.95

CREAMED POTATO £3.95

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free.

Our vegan recipes are prepared with vegan ingredients, but these may still contain traces

#### DESSERT

STICKY TOFFEE PUDDING £6.50 Salted caramel ice cream

MINI CHOCOLATE GNOCCHI £7.50 Vanilla ice cream, chocolate crumble

APPLE & RHUBARB CRUMBLE £8.50 Vanilla ice cream

CRAQUELIN CHOUX BUN 19 Chocolate, passion fruit

PAXTON & WHITFIELD CHEESE £12.50 Seasonal chutney & crackers

BRASSERIE DESSERT PLATTER

£45

Ideal for those indecisive moments, a selection of all our desserts. Perfect for groups of four or more.

#### THIRSTY?

View our Tipple Menu and treat yourself to a selection of tantalising cocktails, wonderful wines or a refreshing G&T or two.

Share your experience with us!





ABODEGLASGOW

ABODEHOTELSUK