

# FROG AND SCOT

## Bar snacks

Homemade focaccia	4
Smoked almonds	4.50
Nocellara olives	4.50
French salami	7
Gilda pintxos	8
Whipped cod's roe, dill, crisps	9
Muhammara, house focaccia, radish	9
Cantabrian anchovies, tomato, pickled garlic	10
French cheese plate, crackers, homemade chutney	14

## Small sharing plates [3 per guest recommended]

Pink fur potatoes, lovage emulsion, onion ash	7
Gnocco, black garlic, pecorino cheese	9
Raw fennel, orange, hazelnut, feta	9
Cauliflower, cashew milk, gremolata	10
Charred hispi, tarragon aioli, pangrattata	11
Sardines, rose harissa, burnt lime	11
3 rock oysters, pickled fennel, lemon	12
Hake crudo, pickled cucumber, caper, lemon	13
Mussels, burnt chili, lime leaf [250gr/500gr]	15/30
Sui sausages, pickled cabbage, apple ketchup	13
Beef croquettes, smoked tallow, pickled onion	14
8 oz bavette steak [served pink] wild garlic salsa	18
10 oz sirloin steak, salad, wild garlic salsa & chips	30

## Fouées – warm stuffed pitta bread [lunch only]

Oyster mushrooms, confit garlic butter, white truffle oil	14
Homemade pork rillettes, cornichons	15

## Desserts

Pineapple & coconut sorbet	6
Milk ice cream, extra virgin olive oil	7
Chocolate mousse, passion fruit, puffed mung bean	10
Rhubarb, pistachio cream, shortbread	11