



APPLETON'S  
BAR & RESTAURANT

**DINNER SAMPLE SERVED 17:30-21:00**

|                                |   |
|--------------------------------|---|
| Rosemary and sea salt focaccia | 5 |
| Sage and anchovy fritti        | 5 |
| Cacio e Pepe arancini          | 9 |
| Crispy 'Nduja stuffed olives   | 5 |

**STARTERS**

|   |    |
|---|----|
| Mozzarella di bufala, heritage tomatoes, watermelon         | 14 |
| Smoked chicken ravioli, crispy sage, buckwheat              | 16 |
| Coppa, pickled figs, gorgonzola, buttermilk, walnut granola | 15 |
| Cured sea trout, cucumber, apple, sea buckthorn             | 16 |
| Octopus, coco blancs, cockles, 'Nduja                       | 17 |

**MAINS**

|   |    |
|---|----|
| Flat iron steak, red prawns, shellfish sauce, monks beard                       | 32 |
| Squid ink linguine, Cornish crab, zucchini, chilli, preserved lemon pangrattato | 27 |
| Potato agnolotti "alla Genovese" green beans, pumpkin seed pesto, goats curd    | 24 |
| Olive oil poached cod, artichoke, broad beans, peas, mint                       | 29 |
| Saffron mafaldine, Cornish lobster and tomato ragu, chilli, samphire            | 33 |

**SIDES**

|  |   |
|--|---|
| Lemon pepper fried potatoes                | 6 |
| Tenderstem, chilli, garlic, smoked almonds | 6 |
| Wild rocket, 36 month aged parmesan        | 6 |

**PUDS**

|   |      |
|---|------|
| Tuscan chocolate, orange and almond tiramisu, coffee caramel                                    | 9    |
| Baked clotted cream cheesecake, strawberry sherbet sorbet                                       | 9    |
| White chocolate panna cotta, morello cherries, pistachio  | 8    |
| Affogato al caffe / corretto  | 7/10 |
| Baron Bigod - <i>English Brie</i> , olive oil, fig and bee bread, honeycomb                     | 11   |
| Sgroppino - <i>Venetian dessert/cocktail of lemon sorbet, limoncello, bergamot and prosecco</i> | 11   |

**If you have any dietary requirements; allergies or intolerances, please ask**