

POLIDOR //68

Dinner menu served from 5pm

Nibbles

Gordal olives (ve) £5.0

Sourdough with (v) £4.5
whipped herb butter

Deli boards

Cheese & Charcuterie board £14.5

Three cured meats with a selection of cheeses, chutneys, pickles and sourdough

Vegan board £10.5

Hummus, romesco, pickles, Gordal olives, mint couscous, broccoli batons sourdough with herb butter (v, ve)

Small plates

Moroccan king prawns in a £8.5
spiced tomato sauce

Crispy chicken bites with £7.5
Gochujang glaze and pickled rainbow slaw

Buratta mozzarella with £8.0
heirloom tomatoes, basil dressing and Sourdough toast (v)

Citrus cured salmon with £7.5
chive oil and cucumber relish

Duck liver pate with french £6.5
stick

Soup du jour (ve) £5.5
served with Platsville sourdough

Please make your server aware of any allergies/dietary requirements

(v) vegetarian, (ve) vegan, (gf) gluten free, (**) gluten free option available

Large Plates

Polidor beef burger £14.0
with melted duck pate & crispy onions with fries

6oz Fillet steak, crispy £20.0
rosti, wilted spinach and peppercorn sauce

Spiced falafel burger £12.0
with harissa mayo with fries(ve)

Shawarma marinated £14.5
Chicken thighs with feta and mint couscous

Lamb tagine, grilled £16.0
flatbread selection of dips, side salad

Large Plates

Blackened cod with oven £16.0
roasted parmentier potatoes, tender stem broccoli and lemon butter sauce

Linguini with walnut pesto, £13.5
sun-blushed tomato, rocket and torn basil (v, ve)

Sides

Rainbow slaw(ve) £3.5

Chunky chips(v) £4.0

Tenderstem broccloi with toasted £4.0
sesame seeds(ve)

Mint cous cous and feta salad (v) £3.5