

# POLIDOR 68

## NIBBLES

gordal olives (ve) (gf).....	£4.50
cornichons (ve) (gf).....	£3.50
hummus and croutes (ve) (gf**). .....	£5.00
plattsville sourdough with marmite butter (v).....	£5.00

## DELI BOARDS

cheese board.....	£12.50
<i>a selection of european cheeses with croutes, celery, grapes, and chilli jam (v)(gf**)</i>	
charcuterie board.....	£12.50
<i>a selection of cured meats with croutes, cornichons, and picalilli (gf**)</i>	
vegan board.....	£12.50
<i>hummus, croutes, mojo rojo, roquito peppers, cornichons, falafel, fried cauliflower florets, pickles, and gordal olives (ve) (gf**)</i>	

## SMALL PLATES

moroccan king prawns.....	9.50
<i>served in a spicy tomato and 'nduja sauce (n) (gf**)</i>	
crispy chicken bites.....	£8.00
<i>served with a sticky sweet and sour glaze, spring onions, and sesame seeds (gf**)</i>	
crispy cauliflower bites.....	£8.00
<i>served with a sticky sweet and sour glaze, spring onions, and sesame seeds (ve) (gf**)</i>	
sun-dried tomato and olive tapenade.....	£6.50
<i>served with french stick croutes (ve) (gf**)</i>	
moules mariniere.....	£9.50
<i>served with plattsville sourdough (gf**)</i>	
tomato & basil soup.....	£6.00
<i>served with cheesy croutes (v) (gf**) (ve with sourdough)</i>	
sharing baked camembert.....	£14.00
<i>served with french stick croutes, apricot compote, and toasted almonds (v) (n) (gf**)</i>	

(v) - vegetarian, (ve) - vegan, (gf\*\*) - gluten-free option available, (n) - nuts  
please let us know of any food allergies

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## BIG PLATES

polidor cheeseburger.....	£14.50
<i>with gruyere, crispy onions, and spicy mayo, served with fries</i>	
moules et frites.....	£14.50
<i>mussels in a white wine &amp; parsley sauce, served with fries (gf**)</i>	
miso hispi cabbage.....	£13.50
<i>served on a bed of quinoa with a chilli crisp (ve) (gf**)</i>	
pan-fried cod.....	£19.00
<i>served with bombay potatoes, cauliflower purée, and mango salsa (gf**)</i>	
squash risotto.....	£13.50
<i>served with fried sage and toasted walnuts (ve) (n) (gf**)</i>	
chicken supreme.....	£16.00
<i>served with provencal lentils in a tarragon sauce (gf**)</i>	
lamb pappardelle.....	£15.50
<i>slow-cooked lamb ragu and pasta ribbons</i>	
guinness beef shortrib.....	£15.50
<i>served with creamy mash and guinness jus</i>	

## SIDES

house salad (ve) (gf).....	£4.50
fries (ve) (gf**)......	£3.50
truffle and pecorino fries (v) (gf**)......	£5.00
sautéed garlic greens with sesame seeds (ve) (gf**)......	£4.50
courgette fries (ve) (gf**)......	£4.50
new potatoes with herb butter (v) (gf**)......	£4.50
side of mojo rojo (ve) (gf**)......	£1.00
side of harissa mayonnaise (ve) (gf**)......	£1.00

## DESSERTS

pear and walnut cake.....	£7.00
<i>served warm with caramel sauce and ice cream (v)</i>	
salted dark chocolate tart.....	£7.00
<i>served with a quenelle of chantilly cream (v) (gf**)</i>	
lemon cashew cheesecake.....	£7.00
<i>(ve)</i>	

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