

POLIDOR //68

dinner menu served from 5pm

nibbles

truffle & parmesan chips £5.5
garlic aioli

gordal olives (ve) £4.5
with sourdough

sumac hummus (ve) £5.5
pitta breads

warm baguette (v) £4.5
whipped herb butter

deli boards

charcuterie £14.5
three cured meats with
a selection of cheese,
chutney, pickles & baguette

baked camembert (v) £12.0
rose harissa, hot honey,
almond dukkah & crostini

small plates

french onion soup £6.0
crouton, gruyere cheese

pan roasted scallops £8.5
pea puree, crispy pancetta &
chilli oil

crispy cauliflower (v) £6.5
blue cheese mayo,
rose harissa & hot honey

buttermilk chicken bites £7.5
peri peri mayo

wild mushroom risotto (ve) £7.5
chives, truffle oil & parmesan

whipped goats cheese (v) £8.5
crostini, chermoula & maple

please let your server know any
allergy requirements

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

large plates

vegan pie of the day £14.0
roast root vegetables
smoke garlic mash
gravy (ve)

chicken tagine £14.5
spiced cous cous
mint yoghurt
coriander

confit duck leg £16.5
cassoulet of pancetta
& butterbean

double smashed patty £14.0
swiss cheese, caramelised onions,
harissa mayo with fries, option to substitute
for a falafel burger (ve) **

large plates

pan fried salmon £16.0
black garlic potatoes, tender stem
broccoli
herb butter

spicy tomato gnocchi £14.5
with white beans
& vegan sausage (ve)

sides

heirloom tomato salad £4.0

charred tenderstem £4.0

spiced cous cous £3.5

roasted root vegetables £3.5