

AUDREY'S BISTRO

OUR STARTERS

Couvert 5.5

Bread, olives, pate and herbs butter

Salmon Tartar 12

Avocado mousse, basil & lime vinaigrette, micro herbs and hand-made rice crackers 🌱

Audrey's Organic Tomato Carpaccio 12

Vine Ripened Organic Tomatoes from our garden, feta cheese, green leaves, lemon infused olive oil dressing, hand made croutons & heritage capers (v)

Beetroot & Burrata 12

Beetroot mousse, micro herbs and basil oil (v) 🌱

Carpaccio Tonnato 16

Mushrooms, pickled cornichons, parmesan shavings finished in a creamy classic tonnato sauce 🌱

Scallops 16

Pan seared scallops served with celery puree finished with champagne sage butter 🌱

OUR MAINS

Grilled Octopus 22

Served with sautéed spinach, oven baked sweet potato, scallion cream 🌱

Dory 18

Beautiful fresh fillet served on a bed of potato puree infused with shrimp, comes with pak choi, sweet potato and sauce verté 🌱

Grilled Beef 25

Served on a bed of roasted carrot & curcuma mash, edamame peas, pan fried mushrooms finished with creamy mascarpone & lime sauce 🌱

Medley of Sautéed Mushrooms 17

Mix oyster, shiitake & portobello mushrooms served on a bed of creamy polenta finished with a red wine reduction (v)

Monsieur Hamburger 22

Caramelised onions in a Port Wine reduction, sautéed fresh spinach, pan fried mushrooms, cheese, slice of Iberian smoked ham (presunto), finished with truffle mayonnaise and served on a brioche bun - ohh la, la!
(v) option available

Punchy Linguini alla Puttanesca 15

Linguini with Classic Puttanesca sauce, tomatoes, olives, capers, chilli, basil, anchovies finished with parmesan cheese (v)
(vv) For a vegan option - omit the anchovies
🌱 Gluten free option available

Traditional Bacalhau 22

Beautiful piece of cod loin, pan-fried spinach, 'batata à murro' (punched potatoes!) on a tomato reduction 🌱

OUR DESSERTS

Pistachio pavlova 8

Whipped cream & red berries 🌱

Flourless Chocolate Cake 8

Soft whipped brandy cream 🌱

Traditional Cheese Board 10

Served with Port wine

Audrey's Sunday 8

Vanilla ice-cream, salted Carmel, chocolate ganache, cream, peanuts and a cherry

Flaming Chocolate Delight 10

Trilogy of chocolate, rum flambé, vanilla and chocolate sauce

Inspired by the Seasons, grown in our garden with love.

(v) vegetarian (vv) vegan 🌱 dairy free 🌱 gluten free