

ESTD



1745

Small Plates Menu

Choose 3 small plates for 18.00

Macaroni & Bath Blue cheese fritters, crushed walnuts, pickled celery (v)	6.50
Hasselback potatoes, tarragon cream cheese, grilled spring onions, dukkah (v, gf)	6.50
Butcombe beer-braised ox cheek & bone marrow nuggets, roast garlic & parsley aioli	6.50
Crispy chicken wings, your choice of Butcombe BBQ sauce or buffalo hot sauce (gf)	7.00
Lamb merguez sausage roll, fennel salt, chermoula mayo	6.50
Popcorn shrimp, smoked paprika mayo, burnt lemon	7.50
Smoked garlic hummus, sunflower seed dukkah, herb oil, grilled sourdough (ve)	5.00
Molasses roasted carrots, butterbean & miso dip, black sesame (ve, gf)	6.75
Grilled Cornish mackerel toasts, harissa sour cream, watercress, radish	7.25

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans.
Some of our dishes contain allergens – please ask a member of staff for more details if you have any allergies.

Our suppliers and friends.....

Buxton Butchers, Bristol

Locally sourced quality meats from across the West Country, including Nailsea lamb, Castlemead poultry and dry aged Devon beef.

Kingfisher, Brixham, Devon

Day boat fish caught daily and supplied to us from Plymouth, Newlyn, Brixham & Looe markets.

Arthur David, Chew Valley, Bristol

The West's best greengrocer, delivery the fruit, veg & dairy to our kitchens. We write menus seasonally to cook British produce.

La Chasse, Zeals, Wiltshire

Purveyor of fine foods, including game, charcuterie, olives, vinegars, chutneys and preserves; from producers across the West Country.

Granny Gothards, Taunton, Somerset

Artisan, award winning and lovingly handmade ice creams from organic milk, including our new soft serve!

Liberation Group & Butcombe Brewery – Best Food Offer – Publican Awards 2019

www.theostrichbristol.co.uk

0117 9273776  /TheOstrichBristol  ostrichbristol