

Nibbles

Bread & Oil - £3

Bread, Olives, Oil & Hummus - £5

Marinated Olives - £3

Halloumi fries siracha mayo - £6

Marinated Anchovies - £4

Sharing Boards

Tupelos house sharing starter

A selection of our starters: Duck Pancake, Moules Mariniere, Surf &

Turf Nachos, Crispy Camembert Bites, Chicken Liver Parfait, House

Chutney, Salad and toasted Bread

£26

Charcuterie board for 2

A selection of cured meats, cheeses and house parfait served with

creamy garlic lemon hummus, olives, balsamic oil & toasted bread

£22



Starters

Salt & Pepper Calamari served with Squid Ink Aioli & Dressed Leaf

£8.5

Pan Seared Scallops served with a Minted Pea Puree, Boudin Noir Bon Bon & Caviar

£15

Mussels Mariniere served with Roasted Lemon & Toasted Bread

£12

Surf & Turf Nachos topped with Slow Braised Beef Ragu & Cajun Spiced Crayfish, and finished with Sour Cream, Guacamole, & Pico de Gallo salsa

Chicken Liver Brandy Parfait served with House Chutney & Toasted Brioche Bread

Soup of The Day with Herb Infused Bread (V/VE)

(V/VE)

Crispy Confit Duck served traditionally with Pancakes, Hoisin sauce, **Cucumber Ribbons & Spring Onions**

£9

Wild Garlic Mushrooms on Toasted Bread, Finished with Parmesan & Rocket (V/VE)

Mains

Fish of the day served alongside smoked salmon champ mash, tender stem broccoli & finished with a saffron mussel sauce

MP - Please ask your server

Serrano Wrapped Pork Tenderloin served with Bacon Leek Terrine, Buttered Fine Beans and a Wholegrain Mustard Cream Sauce

£22.5

Monkfish Scampi served with Sea Salt Fries, Tartare Sauce, Dressed Leaf & Caviar

£20

King Prawn & Crab Linguine cooked in a Roasted Lemon Basil Pesto and finished with Parmesan, Chives & Battered Samphire

Slow Braised Lamb Shank served with Lamb Croquettes, Glazed Carrots, Truffle mash & Rosemary Lamb Jus

£26

Summer Greens, Carrot Puree & a Chasseur Sauce

Gnocchi Cooked in a Peppercorn Sauce, with Shoestring Frites

£22

chives (V/VE)

Carrots cooked in a creamy coconut, peanut curry sauce, finished with Crispy Onion Bhaji bites & Spiced Rice (V/VE)

£18

Add Chicken £2.5 or Prawns £3

Sides

Sea Salt Fries (V/VE) £4 Herb Crusted Mac & Cheese (V) £ 6.5

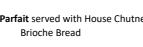
Posh Fries (V) £5.5

Rocket Parmesan Salad (V) £4.5

Hand Cut Skin on Chips (V/VE) £4

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£20



Roast Fig & Goats Cheese Tarte Filo, finished with Rocket & Balsamic

£8.5

Crispy Camembert Bites served with Tomato Jam & Rocket (V)

£8

£8.5

£7

£9.5

£8.5

Skin on Chicken Supreme served with Whipped Potatoes, Mixed

£20

Gnocchi Bistecca - Pan Seared Fillet Steak Served on a bed of

Wild Mushroom Risotto - Crispy Enoki Mushrooms, Parmesan &

£17.5

Massaman Curry - Chickpeas, New Potatoes, Cauliflower &

Mixed spring Greens (V) £5

Pickled Onion Rings (V) £5



Steaks

30-day dry aged Hereford beef served with sea salt fries & a salad of rocket, parmesan & tomato.

> Rib Eye Steak 10oz - £25 Recommended medium

Rump 10oz - £22 Recommended medium-rare

Burgers & Kebabs

Salt & Pepper Chicken Burger Served on a Brioche Bun with Cheese, Baby Gem Lettuce, Tomato & Relish and a side of Sea Salt Fries £14

Ground Steak Burger Served on a Brioche Bun with Cheese, Smoked Bacon, Baby Gem Lettuce, Tomato & Relish and a side of Sea Salt Fries £15

Harissa Spiced Fillet Steak Kebab Served with Mediterranean Vegetables, Home-made Flat Bread, Hummus, Tzatziki & Salad £24.5

Sweet Chilli Halloumi Kebab (V) Served with Mediterranean Vegetables, Home-made Flat Bread, Hummus, Tzatziki & Salad £18

