

# Tupelo

at NO.9

## 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

£9.5

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

£8.5

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

£7

**Roast Fig & Goats Cheese Tarte Filo**, finished with Rocket & Balsamic (V/VE)

£8.5

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

£9

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

£8

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

£8.5

## 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

£20

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

£26

**Skin on Chicken Supreme** served with Whipped Potatoes, Mixed Summer Greens, Carrot Puree & a Chasseur Sauce

£20

**Gnocchi Bistecca** - Pan Seared Fillet Steak Served on a bed of Gnocchi Cooked in a Peppercorn Sauce, with Shoestring Frites

£22

**Wild Mushroom Risotto** - Crispy Enoki Mushrooms, Parmesan & chives (V/VE)

£17.5

**Massaman Curry** - Chickpeas, New Potatoes, Cauliflower & 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

## 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

## Sides

Sea Salt Fries (V/VE) £4

Herb Crusted Mac & Cheese (V) £ 6.5

Mixed spring Greens (V) £5

Posh Fries (V) £5.5

Rocket Parmesan Salad (V) £4.5

Pickled Onion Rings (V) £5

Hand Cut Skin on Chips (V/VE) £4

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