SONDER

WEDNESDAY 18TH NOVEMBER

SMALL BITES

olives & pickles	5
courgette & ricotta rösti **x 2**	5
mini beef sliders **x 2**	9

RAW

cornish tuna tacos **x 3**	9
asian beef & prawn rösti **x 2**	8
diver scallop, plum & ponzu	8

CRISPY

japanese fried chicken **x 2**	7
veggie fritto & honey yoghurt	7
buffalo shrimp & cooling ranch	8
seafood fritto misto & curry aioli	10

STARTERS

roast beetroots, whipped ricotta, sesame croutons, cassis jelly & horseradish	10
chinese style pork belly, rum pineapple & bacon sweet sour sauce	12
wild mushrooms, spinach, focaccia croutes, cured egg yolk & chestnut velouté	11
shrimp dumplings, crispy monkfish, miso corn & tom yum bisque	12

OCEAN

porthilly mussels, cobble lane 'nduja, white wine & bread	13/25
monkfish loin, dashi peppercorn & frittes	27
welsh seabass, cornish mussels, crispy potatoes & cider chicken butter sauce	27
'ultimate' seaside risotto, scallop, sea bass, cornish crab, red shrimp & mussels	29

MOUNTAINS

côte de boeuf - 850g, served with fries & house salad	(TO SHARE) 85
steak, fries & choice of sauce - flat iron (180g) / sirloin (250g) / fillet (200g)/ ribeye (450g)	25/35/37/45
beef tournedos, fillet of sirloin, braised birria shortirb, beef fat croute & tempura onions	35
welsh lamb mixed grill, double chop, sausage, braised parcel & autumn vegetables	27
raw beef tartare, classic dressing, cured egg yolk & frites	22

BIRDS AND PIGS

crispy stuffed chicken schnitzel, cobble lane 'nduja, scamorza & garlic aioli (add fried egg 1.5)	21
chicken breast, sherry sauce & skinny fries	21
2 layer sausage lasagne, smoked cheese sauce, cobble lane 'nduja & chopped egg	21
pork loin, welsh cockles, cobble lane 'nduja, white wine sauce & crispy potatoes	25

VEGGIE

classic aubergine parmigiana, baked al forno & wild garlic pesto	17
two layer autumn lasagne, local vegetables & smoked cheese sauce	18
veggie vol-au-vent, birria lentils, autumn vegetables, halloumi & tempura onions	21

SIDES

house salad	5
fries / brown butter newies	6
bute park greens & chilli olive dressing	7
wild mushrooms, miso corn & egg yolk	9
asian style patatas bravas	7
mac & cheese - classic / shrimp	8/12

our meat is supplied by oriel jones and raised in the mountains of carmarthenshire. all our fish is line caught from day boats in cornwall.
please inform your server if there are any allergens that we need to be aware of. we are a nut free restaurant.
some dishes can be made vegan upon request. a discretionary 10% service charge will be added onto your bill.

WWW.SONDERBARANDBISTRO.COM WIFI: staysonder @SONDER.RESTAURANT