



CIRCO

A La Carte

Small Plates

- Olives(VG) 3.5
- Olive, anchovy & guindilla pepper gilda 4
- Rosemary Sourdough Focaccia, olive oil & balsamic 4.5
- Padron Peppers, vadouvan spices (VG) 4.5
- Crispy Oyster, chilli mayo 3.5 each / 12 for 4
- Coal Roast Beetroot, goats' curd, honey & hazelnut 5.5
- Ham Hock & Cheddar Croquettes, chilli jam 5
- Cobble Lane Brèsaola, cornichons 7
- Soup of the Day, croutons (V/VG) 8.5
- Burrata Mozarella, black fig, coppa ham 10
- BBQ Baby Carrots, hazelnuts, crispy egg, hazelnuts hollandaise (V) 9.5
- Beetroot Cured Trout, apple & beetroot salad, chicory 10.5
- Beef Tartare, egg yolk, crispy sourdough 10.5
- Roast Scallop, celeriac puree, granny smith apple, lemon butter 11.5

Large Plates

- Baked Cod, sticky black rice, mushroom & pepper sauce 21.5
- Roast Chicken Breast, herb potatoes & tenderstem, mushroom sauce 20.5
- Pork Chop, roast apple puree, savoy cabbage, wholegrain mustard mash, pork sauce 20.5
- Tandoori Braised Short Rib, creamed polenta, chimichurri 21
- Confit Duck Leg, carrot, cavolo nero, blackberry jus 22.5
- Wild Mushrooms & Porcini Risotto, parmesan, truffles (V/VG) 18.50
- Beef Ragu Pappardelle, truffle, parmesan 19.5
- Prawn Linguini, tomato sauce, chilli 19
- *Vegan & Vegetarian Options Available on request*
- 8oz Dry-Aged Sirloin / 6oz Dry-Aged Fillet, fries 27.5 / 33.5
- Add Sauce £2.50 (Each): Cafe De Paris Butter / Peppercorn / Chimichurri

Sides

- Truffle & Parmesan Fries / Masala Fries 4.5
- Tenderstem, salsa verde, parmesan 5
- Rocket Salad, cherry tomato, parmesan, pickled red onion 5.5
- Dauphinoise Potatoes 5

Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients.