

## EVENING MENU

Served Wednesday-Saturday from 6.00pm

### THE DEFINE SHARING PLATTER 20.00

*A selection of assorted drama from the deli, including fine charcuterie, farmhouse cheese and curious antipasti. The perfect way to kick off an evening at Define.*

#### LIGHT BITES

ASSORTED BREAD, OLIVES, OIL & BALSAMIC 4.50 V VE

GARLIC & ROSEMARY PIZZA SHARDS 3.50 V

SWEET POTATO FRIES DUSTED WITH DUKKAH 3.50

#### SEAFOOD

SALT COD BITES WITH A CHILLI JELLY DIP 8.00

WILD ARGENTINEAN RED PRAWNS WITH LIME, CHILLI & CORIANDER DIP 9.00 GF

CHIPIRONE (BABY CALAMARI) WITH ALIOLI 8.50

#### VEGETABLES

GRIDDLED VEGETABLES & CHIMICHURRI IN SOFT FLOUR TORTILLA 7.50 V

MIXED MUSHROOMS IN A MANZANILLA & GARLIC CREAM 7.50 V

FIGS, GOAT CURD, BALSAMIC, HONEYCOMB & OATCAKES 7.00 V

HERITAGE TOMATO SALAD WITH RED ONION & BASIL OIL 5.00 V VE

QUINOA BALLS WITH POMEGRANATE & RASPBERRY 5.00 V VE GF

#### MEAT

COQ AU RIESLING CHICKEN THIGHS 9.50

TUSCAN SAUSAGE LASAGNE WITH ROCKET SALAD 10.50

ONGLET STEAK, GRIDDLED PEPPERS & CHIMICHURRI IN A SOFT TORTILLA 12.00

PAN FRIED FILLET OF IBERICO PORK WITH CHORIZO & A FENNEL SLAW 12.50 GF

#### PRE-ORDER CENTREPIECES FOR GROUPS OF 6 OR MORE (MIN 3 DAYS NOTICE)

PORCHETTA SERVED WITH MINI ROASTIES & CAVOLO NERO 16.50pp

WHOLE FILLET OF BEEF BRAISED IN SHALLOTS & MALBEC 25.00pp

#### AFTERS

CHOCOLATE MOUSSE WITH GRIOTTINE WILD CHERRIES 5.50

TIRAMISU 5.50

CHEESE SELECTION 9.50

V= VEGETARIAN VE=VEGAN GF= GLUTEN FREE

*Please ask a member of the team for details of allergens*