

Bistro Menu

Available for dinner reservations Tue 14th July – Thursday 23rd July

£28.00

3 Courses

Bread & a 125ml Glass of House Wine or Soft Drink included. Make Your Glass of Wine a Bottle for **£19.00**

Soup of the Day

Homemade Bread | Salted Butter *gf with GF Bread*

Crispy Panko Black Pudding

Sobrasado | Mollet Egg | Watercress

Cod Medallion

Vegetable Samosa | Onion Bhaji | Coriander Yoghurt *gf without Samosa*

Leek & Mushroom Tart

Blue Cheese Arancini | Dressed Salad

Crispy Lamb Breast

Lamb Rissole | Bone Marrow Mash | Peas | Sauce Robert *gf*

Tilapia Fillet

Roasted New Potatoes | Brassicas | Garlic & Caper Beurre Noisette *gf*

Dark Chocolate & Praline Dome

Cherry Sponge Ice Cream | Cherry Gel | Chocolate Soil *gf without Ice Cream*

Egg Custard Tart

Raspberry Profiterole | Lime Sorbet

Trio of Homemade Ice Creams

Cream & Sauce

Sides

Chefs Mixed Vegetables	£4.5	Triple Cooked Hand Cut Chips	£4.5
Maple & Thyme Glazed Carrots	£4.5	Skinny Fries	£4.5
Garlic & Almond Green Beans	£4.5	Sweet Potato Fries	£5
Cauliflower Cheese Gratin	£5	Truffle & Parmesan Fries	£6
Dauphinoise Potatoes	£5	Rocket, Parmesan & Balsamic Salad	£4.5
House Salad	£4.5	Sun Dried Tomato, Pine Nut & Olive Salad	£4.5

Bistro Menu

Available for dinner reservations Tue 28th July – Thursday 6th August

£28.00

3 Courses

Bread & a 125ml Glass of House Wine or Soft Drink included. Make Your Glass of Wine a Bottle for **£19.00**

Soup of the Day

Homemade Bread | Salted Butter *gf with GF Bread*

Confit Chicken Thigh

Goats Curd | Serano Ham | Oven dried Tomatoes | Rocket *gf*

Smoked Mackerel Pate

Pickled Carrot & Beetroot | Lemon Dressed Leaves | Herb Focaccia *gf with GF Bread*

Sweet Potato Fritter

Roasted Celeriac | Creamed Polenta | Spinach | Mustard Cream

Veal Osso Bucco

Pomme Mousseline | Tender stem | Sauce Bourguignon *gf*

Tilapia Fillet

Haddock & Prawn Fritter | Crispy Potato | Greens | Remoulade *gf*

Dark Chocolate Brownie

Warm Chocolate Sauce | Coffee Ice Cream

English Strawberries & Raspberries

Double Cream | Mixed Berry Ice Cream *gf*

Trio of Homemade Ice Creams

Cream & Sauce

Sides

Chefs Mixed Vegetables	£4.5	Triple Cooked Hand Cut Chips	£4.5
Maple & Thyme Glazed Carrots	£4.5	Skinny Fries	£4.5
Garlic & Almond Green Beans	£4.5	Sweet Potato Fries	£5
Cauliflower Cheese Gratin	£5	Truffle & Parmesan Fries	£6
Dauphinoise Potatoes	£5	Rocket, Parmesan & Balsamic Salad	£4.5
House Salad	£4.5	Sun Dried Tomato, Pine Nut & Olive Salad	£4.5