

BISTRO enkel

Tiny bites

Marinated Nocarella Olives £5

Spicy Garbanzo bean chaat £5

Smoked nutty chaat £6

Nachos with herb cream cheese or chorizo cream cheese £8

Sundried tomatoes, baby mozzarella, pesto £8.50

Charcuterie platter – Prosciutto crudo, Spianata Romano & Salami Milano, pickles, bread & butter £14

Bread & butter with 10yrs aged balsamic & extra virgin olive oil dip £6

Starters

Homemade soup of the day £9

Baby gem salad, honey & grain mustard dressing, toasted cashew nuts, aged parmesan £12

Crispy tofu, smoked sweet & sour sauce, rocket leaves & coriander £12

Smoked ham hock & chicken terrine, piccalilli, mixed leaves £12

Duck liver pate, port jelly, warm brioche £15

Classic prawn 'Marie Rose', sundried tomatoes, iceberg lettuce £16

Scallops a la plancha, pistou of seasonal vegetables & cannellini beans £18

Mains

'Tandoori' paneer & vegetable skewers cooked over charcoal with chickpea curry £25

Herb Gnocchi, Provençal style vegetables £25

Pot roast pork belly, creamed potatoes, spinach & mushrooms, Kung Pao sauce £33

Braised feather blade of beef, creamed potatoes, spinach & mushrooms, braising juices £35

Classic beer battered Cod 'fish n chips', mushy peas, tartar sauce £25

Pan roasted fillet of seasonal fish, grilled garnish, truffle cream sauce £35

8 oz fillet of beef, grilled garnish, red wine sauce £38

Side plates

French fries £5

Mushy peas £5

Creamed potatoes £5

Buttered spinach £5

Mixed leaf salad, English vinaigrette £5

Mixed wild mushrooms £5

Puddings

Sticky toffee pudding, vanilla ice cream, caramel sauce £12

Lemon Posset, berries, candied nuts, raspberry sorbet £12

Valrhona chocolate delice, milk ice cream £12

Selection of 3 British farmhouse cheese, crunchy celery, biscuits & chutney £16