

SOLO CLASSICS

FISH & CHIPS £17.95 GF

beer battered grimsby haddock served with mushy peas, tartare sauce, lemon wrap & twice cooked skin on chips

SCAMPI £15.95

wholetail scampi coated in breadcrumbs, served with garden peas, tartare sauce, lemon wedge & twice cooked skin on chips

SAUSAGE & MASH £15.95 GFA

3 wetherills' lincolnshire sausages, served with peas, carrots, creamy mashed potatoes, & onion gravy

HONEY GLAZED HAM £13.95 GF

honey glazed ham, served with 2 eggs, peas & twice cooked skin on chips

HOMEMADE LASAGNE £17.95

layers of minced beef cooked in a herb, garlic & tomato sauce layered with pasta sheets, topped with cheese sauce. served with house salad & garlic bread

HOMEMADE PIE £17.95

our homemade pies are bursting with flavour & packed with filling encased in a buttery shortcrust pastry, served with carrots, peas & your choice of creamy mashed potatoes or twice cooked skin on chips

SOLO PASTA £14.95

a true taste of italy, authentic pasta with a speciality homemade sauce

HOMEMADE CURRY £16.95 GFA

our curries are a delight to enjoy, created using authentic indian herbs & spices, served with long grain rice & naan bread

please see our specials board for today's pie, pasta & curry choices!

SIDES

TWICE COOKED SKIN ON FRIES £4.45 V/GF

sea salt & rosemary

PARMESAN & TRUFFLE SKIN ON FRIES £5.95 GF

parmesan & truffle dust

HALLOUMI FRIES £6.45 V

chipotle mayo

TWICE COOKED SKIN ON CHIPS £4.45 V/GF

sea salt & rosemary

TENDERSTEM BROCCOLI £5.45 V

chargrilled with garlic, soy sauce & sesame seeds

HOUSE SALAD £3.95 VA/GFA

parmesan shavings & balsamic dressing

GARLIC BREAD £3.95 VGA

add cheese +£1.00

6 BATTERED ONION RINGS £5.45 V/VG/GF

HOUSE SLAW £3.90 V/GF



THE SOLO

bistro bar hotel

à la carte

MENU



STARTERS

HOMEMADE SOUP OF THE DAY £6.50 V/VGA/GFA
served with focaccia, ask your server
for details or check our specials board

CHICKEN TENDERS £7.95 GFA
chicken strips coated in bbq seasoned panko breadcrumbs
served with a dressed salad & homemade bbq sauce

CALAMARI RINGS £8.50
calamari rings coated in panko breadcrumbs,
served with a chipotle mayo

CAMEMBERT £8.95 GFA
served with a chilli jam & toasted focaccia

CHICKEN LIVER PÂTÉ £8.50 GFA
red onion chutney, focaccia

TERIYAKI PORK BELLY £8.50 GFA
rocket & orange salad, teriyaki sauce

SOLO PRAWN COCKTAIL £8.50
cold water prawns, smoked salmon, lettuce, marie rose sauce,
lemon wedge, served with brown bread & butter

CREAMY GARLIC MUSHROOMS £8.50 GFA
button mushrooms cooked in a creamy garlic sauce,
served with toasted focaccia



All meals may contain nuts or nut derivatives. Fish may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. **Please note:** our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

V Vegetarian VA Vegetarian Adaptable VG Vegan VGA Vegan Adaptable GF Gluten Free GFA Gluten Free Adaptable

BISTRO

CHICKEN SCHNITZEL £16.95
flattened chicken breast coated in panko breadcrumbs, served
with garlic & parsley butter, twice cooked fries & peas

BEEF BOURGUIGNON £18.95
beef slow braised in red wine, lardons, carrots, button mushrooms, shallots,
garlic, aromatic herbs, served with creamy mashed potatoes

CHICKEN SUPREME £17.95
pan roasted chicken supreme, smoked bacon & sweetcorn velouté,
sautéed potatoes, charred corn, seasonal greens

PAN FRIED SEA BASS £21.95 GF
pan fried sea bass, served on a bed of
patatas bravas, chorizo with a tomato ragu

SLOW ROASTED PORK BELLY £18.95 GF
slow roasted pork belly, burnt apple purée, cavolo nero,
dauphinoise potatoes, mustard velouté

POLLO A LA CRÈME £18.95 GF
pan fried chicken breast with onions, mushrooms & garlic in a creamy
white wine sauce, served with twice cooked chips & salad

GRESSINGHAM DUCK BREAST £22.95 GF
pan-seared gressingham duck breast, trio of carrot,
dauphinoise potatoes & cherry jus

MUSSELS MARINIÈRE FRITES £19.95 GFA
green lipped mussels cooked in garlic, shallots, white wine & cream,
served with crusty bread & twice cooked skin on fries

GRILLS

8oz SIRLOIN STEAK £28.95 GF

10oz RIBEYE STEAK £32.95 GF

SURF & TURF £31.95 GF
8oz sirloin, 4 king prawns cooked in garlic butter

all our steaks are 32 day aged, grilled to your liking, served with roasted tomato,
flat mushroom, onion rings & twice cooked skin on chips

10oz HORSESHOE GAMMON STEAK £18.95 GF
grilled horseshoe gammon steak (choose between egg, pineapple or both),
roasted tomato, flat mushroom, onion rings, with twice cooked skin on chips,

STEAK SAUCES £3.95 EACH V/GF
port and stilton | red wine & garlic | peppercorn | mushroom

SOLO BURGER £15.95 GFA
grilled beef burger, lettuce, cheese, tomato, red onion, gherkins & house sauce, served
in a toasted brioche bun with onion ring, slaw & twice cooked skin on fries

CAJUN CHICKEN BURGER £15.95 GFA
grilled cajun chicken breast, lettuce, tomato, red onion & jalapenō mayo, served in a
toasted brioche bun with onion ring, slaw & twice cooked skin on fries

HALLOUMI BURGER £15.95 GFA
lightly battered halloumi, thai herbs, lettuce, tomato, red onion & sriracha mayo,
served in a toasted brioche bun with onion ring, slaw & twice cooked skin on fries