

bistro MENU



THE SOLO

bistro bar hotel

STARTERS

SOUP OF THE DAY v/vga/gfa	6.50
Homemade soup, served with homemade toasted focaccia	
SOLO SCOTCH EGG	8.95
Sausage meat, black pudding, served with homemade apple ketchup	
CREAMY GARLIC MUSHROOMS v/gfa	7.95
Button mushrooms cooked in a creamy garlic sauce, served with homemade toasted focaccia	
GOATS CHEESE CROQUETTES v	7.95
Served with beetroot purée, honey & thyme	
PRAWN & CRAB TOAST gfa	9.50
Soy sauce, pickled cucumber, sesame seeds	
BELLY PORK gfa	8.50
Belly pork slices on courgette & carrot ribbons, peppers, onions, topped with Korean sauce & sesame seeds	
CHICKEN LIVER PARFAIT gfa	8.50
Spiced plum chutney, hazelnut crumb, homemade toasted focaccia	

MAINS

FISH 'N' CHIPS gfa	17.95
Battered fish, chips, tartare sauce, lemon, mushy peas or curry sauce	
PIE OF THE DAY	18.95
Served with chips or mash, seasonal vegetables, gravy	
SCAMPI	16.95
Served with chips, garden peas, lemon & tartare sauce	
HOMEMADE LASAGNE	18.95
Layers of minced beef cooked in a herb, garlic & tomato sauce, layered with pasta sheets, topped with cheese sauce, served with twice cooked skin on fries, salad & garlic bread	
HOMEMADE VEGETARIAN LASAGNE v	17.95
Layers of vegetables cooked in a herb, garlic & tomato sauce, layered with pasta sheets, topped with cheese sauce, served with twice cooked skin on fries, salad & garlic bread	
MARKET CATCH OF THE DAY gfa	POA
Ask your server for today's catch	
CHICKEN MILANESE gfa	17.95
Panko chicken breast topped with a tomato, garlic & herb salsa, topped with parmesan, served with twice cooked skin on fries & rocket	
POLLO A LA CREME gfa	18.95
Pan fried chicken breast with onion, mushroom & garlic in a creamy white wine sauce, served with twice cooked chips & salad	
YASAI KATSU CURRY v/vg/gfa	17.95
Breaded sweet potato, aubergine, rice, Katsu sauce,	

GRILLS

SOLO BURGER gfa	16.95
Two 4oz beef patties, pastrami, bacon jam, lettuce, tomato, cheese sauce, crispy onions, gherkins & chipotle mayo, served in a toasted brioche bun with house slaw, onion rings & twice cooked skin on fries	
CAJUN CHICKEN BURGER gfa	16.95
Grilled chicken breast marinated in Cajun spices, lettuce, tomato, crispy onions, gherkins & garlic mayo, served in a toasted brioche bun with onion rings, house slaw & twice cooked skin on fries	
SIRLOIN STEAK (8oz)	28.95
RIBEYE STEAK (10oz)	32.95
All steaks are 28 day aged, served with sautéed button mushrooms, grilled tomato, twice cooked chips & onion rings	
STEAK SAUCES	3.95
• Red Wine Jus • Peppercorn • Stilton • Chimichurri • Mushroom	

SOLO HANGING KEBABS

Our signature dish. Succulent marinated meat or vegetables, slow cooked on a vertical skewer and served hanging at your table with a homemade flatbread, salad, garlic butter pouring pot and your choice of side and two sauces.

BEEF or LAMB gfa	19.95
CHICKEN or BELLY PORK gfa	18.95
HALLOUMI v/gfa	18.95
VEGETABLE v/vg/gfa	17.95
CHOOSE YOUR SIDE	Fries or Rice
CHOOSE YOUR SAUCES	
• BBQ & Bourbon • Garlic & Herb • Honey & Mustard • Chimichurri • Piri Piri • Korean Gochujang • Tzatziki • Peppercorn	

SIDES

SKIN ON FRIES	4.95
PARMESAN & TRUFFLE FRIES	5.95
HALLOUMI FRIES	6.45
TWICE COOKED CHIPS	4.95
SEASONAL VEGETABLES	4.95
HOUSE SALAD	3.95
GARLIC BREAD gfa	4.95
BATTERED ONION RINGS gfa	5.45
CORN RIBS	4.95
HOUSE SLAW	3.90

DESSERTS

STICKY TOFFEE PUDDING gfa	7.50
Butterscotch sauce, vanilla ice cream	
CHOCOLATE BROWNIE	7.50
Honeycomb, salted caramel, chocolate sauce, vanilla ice cream	
CHEESECAKE OF THE DAY gfa	7.50
Ask your server for today's flavour	
CRUMBLE OF THE DAY	7.50
Ask your server for today's flavour	