

THE BISTRO

OFF PEAK MENU

TWO COURSES £19.95
THREE COURSES £25.50

STARTERS

SOUP OF THE DAY (GFO)

SEASONAL SOUP | HOMEMADE
BREAD | BUTTER

DUCK & ORANGE PÂTÉ

DUCK LIVER PÂTÉ | ORANGE GEL |
CRISPY DUCK SKIN CRUMB | MICRO
SALAD | TOASTED BREAD

CLASSIC PRAWN COCKTAIL (GF)

ATLANTIC PRAWNS | GEM LETTUCE
| MARIE ROSE SAUCE | LEMON
WEDGE

GOAT'S CHEESE & BEETROOT SALAD (GF)(V)

WHIPPED GOAT'S CHEESE |
ROASTED BEETROOT | BEETROOT
PURÉE | TOASTED SEEDS | DRESSED
LEAVES

BRIE BRUSCHETTA (GFO)(V)

TOASTED BREAD | WHIPPED BRIE |
POMODORO | FRESH BASIL |
CRANBERRY GEL

MAINS

ROAST TURKEY (GFO)

ROAST TURKEY BREAST | ROAST POTATOES |
ROASTED CARROTS & PARSNIPS | SPROUTS |
TURKEY RED WINE GRAVY | PIGS IN
BLANKETS | SAGE & ONION STUFFING

CLASSIC STEAK PIE

BRAISED BEEF IN GRAVY | PUFF PASTRY LID
| MASHED POTATOES | SEASONAL
VEGETABLES

FISH GOUJONS (GFO)

BEER-BATTERED COLEY FILLETS | CHIPS |
SIDE SALAD | TARTARE SAUCE | LEMON

THREE-CHEESE MACARONI (V)

THREE-CHEESE SAUCE | HERB & PARMESAN
BREADCRUMB CRUST | GARLIC BREAD

STEAK ET FRITES (£5 SUPPLEMENT) (GF)

6OZ SIRLOIN STEAK | PARMESAN SALAD |
FRIES | CHOICE OF PEPPERCORN JUS,
WHISKY CREAM SAUCE OR BLUE CHEESE
SAUCE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

SPICED FRUIT PUDDING | VANILLA ICE CREAM

STICKY TOFFEE PUDDING (V)

DATE SPONGE | GLAYVA BUTTERSCOTCH SAUCE | HONEYCOMB | CHOCOLATE SOIL |
VANILLA ICE CREAM

FESTIVE ORANGE BROWNIE (GF)(V)

CHOCOLATE ORANGE BROWNIE | CHOCOLATE SAUCE | CHOCOLATE SOIL | CITRUS GEL |
VANILLA ICE CREAM

CLASSIC AFFOGATO (GF)(V)

VANILLA ICE CREAM | ESPRESSO SHOT