

Bistro Menu

Available for dinner reservations Tue 11th August – Thursday 27th 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*

Black Pudding

Poached Hens Egg | Celeriac Remoulade | Crispy Haggis | Rocket

Pickled Beetroot Salad

Goats Cheese | Pear | Crispy Walnuts *gf*

Pan Fried Coley Loin

Sweet Potato & Peanut Hummus | Courgette, Broad Bean & Parsley Salad | Labneh | Mediterranean dressing *gf*

Slow Cooked Pork Belly

Pomme Mousseline | Garlic Greens & Leeks | Roasted Cauliflower Puree | Sauce Lyonnaise *gf*

Barley Risotto

Stilton Bon Bon | Brassicas

Bistro Rump Steak (£7 Supp)

Pomme Frites | Roscoff Onion | Garlic & Herb Butter | Watercress *gf*

Hazelnut Croustillant

Milk Chocolate Mousse | Coffee Ice Cream *gf*

Lemon Meringue Pie

Blueberry Compote | Strawberry Ice Cream

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