

# 197

Bistro & Bar

## May

# SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

### STARTER

**SPRING PEA & MINT SOUP (V)**  
Crusty Roll

**CHICKEN SATAY SKEWERS (N)**  
Pickled Asian Salad

**SALMON GRAVLAX**  
Fennel, Dill & Mustard Sauce | Beetroot Salad | Wholemeal Bread

**COURGETTE & RED ONION PAKORAS (VG)**  
Mint Yoghurt

**MAC 'N' CHEESE BITES**  
Bacon Crumb | Chilli Jam

### MAIN

**ROAST CHICKEN BREAST (N)**  
Stuffed with Goats Cheese & Red Pesto |  
Parmesan Roast Potatoes | Tenderstem Broccoli |  
Savoy Cabbage | Roast Carrot | Yorkshire Pudding |  
Jus

**Add Cauliflower Cheese £3**

**THAI GREEN TOFU CURRY (VG) (N)**  
Jasmin Rice | Fragrant Flatbread

**MOROCCAN COD TAGINE**  
Jeweled Cous Cous | Sticky Raisins | Roast  
Broccoli

**HERITAGE TOMATO & OLIVE RISOTTO (V)**  
Basil Oil | Caramelised Goats Cheese

### PULLED LAMB SALAD

Buttered Baby Potatoes | Aged Feta |  
Pomegranate

### DESSERT

**LEMON CURD TART (V)**  
Toasted Italian Meringue | Raspberry  
Textures

**BISCOFF CHEESECAKE (V)**  
Clotted Cream Ice Cream | Biscoff  
Crumble

**CAPPUCCINO TIRAMISU (V)**

**TRILLIONAIRES SHORTBREAD (VG)**  
Clotted Cream Ice Cream

### CHILDREN'S ROAST £10

**STARTER | Cup of Soup (v)**  
Bread & Butter

**MAIN | Roast Chicken**  
Baby Potatoes | Veg | Jus | Yorkshire  
Pudding **or**

**Fish & Chips**  
**Sausage & Chips**  
**Tomato Risotto (v)**

**DESSERT | Chocolate Brownie (PVG)**  
Ice Cream

**Simply Fruity Juice**

### ALLERGY & FOOD INTOLERANCES

Whilst we identify all 14 allergens within our dishes, all 14 allergens are present within our kitchen environments. Therefore, we cannot guarantee that traces of all 14 allergens are not present within our dishes. Please ask a member of our team for further assistance.