197 Bistro & Bar

June SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

STARTER

ROASTED LEEK & POTATO SOUP (V)

Crusty Roll | Salted Butter

SWEETCORN FRITTERS (VG)

Mint & Pineapple Salsa

BUFFALO CHICKEN TENDERS

Blue Cheese Mayo

MACKERELL PATE

Pickled Cucumber | Toasted Sourdough

CRISPY ASAIN MUSHROOMS (VG)

Korean Glaze

MAIN

HONEY GLAZED HAM

Buttered Seasonal Vegetables | Roast Chantenay Carrots | Yorkshire Pudding | Jus

Add Truffle Cauliflower Cheese £3

HALLOUMI GYROS (V)

Dressed Salad | Seasoned French Fries

KING PRAWN CAPRESE SALAD (N)

Heirloom Tomato | Mozzarella Cheese | Balsamic Glaze | Pesto

SWEET POTATO & LENTIL WELLINGTON (VG)

Roast Potato | Buttered Greens | Mushroom Sauce

SPICED CHICKEN CURRY PIE

Hand Cut Chunky Chips | Buttered Peas | Curry Sauce

DESSERT

HOMEMADE MANCHESTER TART (V)

Raspberry Coulis

CHOCOLATE GUINNESS CAKE (V)

Vanilla Ice Cream

OLD SCHOOL SCREWBALL SUNDAE (V)

Toasted Marshmallows

APPLE & CINNAMON GYOZA (VG)

Plant Based Ice Cream

CHILDRENS ROAST £10

STARTER | Cup of Soup (V)

Bread & Butter

MAIN | Roast Chicken

Baby Potatoes | Veg | Jus | Yorkshire Pudding **or**

Fish & Chips

Sausage & Chips

Dessert | Chocolate Brownie (PGV)

Ice Cream

Simple 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.