

197

Bistro & Bar

August

SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

STARTER

CHINESE CHICKEN NOODLE SOUP

Crusty Roll | Salted Butter

STILTON BEIGNETS (V)

Grape Compote

SMOKED SALMON

Dill Cream Cheese | Bloomer | Caper & Lemon Salad Garnish

VEGAN MEATBALLS (VG)

Tomato Ragù

BUTTERMILK CHICKEN PAKORAS

Sweet Onion Chutney

MAIN

ROAST BEEF (PGF)

Roast Potatoes | Seasonal Vegetables | Jus | Yorkshire Pudding

Add Cauliflower Cheese £3

CAESAR CIABATTA

Chopped Garlic Chicken | Smoked Streaky Bacon | Parmesan | Gem Lettuce | Caesar Dressing | Parmesan Fries

FIVE SPICE SHREDDED DUCK

Hoisin Noodles | Crispy Kale | Stir Fry Vegetables

ONION BHAJI BURGER (VG)

Mango Chutney | Mint Yoghurt | Shredded Lettuce | Bombay Potatoes

Add Buttermilk Pakora £4

SEAFOOD LINGUINE

Lemon Butter & White Wine Sauce | Garlic Ciabatta

DESSERT

PEACH, THYME & HONEY UPSIDE DOWN TART (V)

Clotted Cream Ice Cream

DARK CHOCOLATE & SALTED CARAMEL TART (V)

Orange Sorbet

STRAWBERRY SHORTCAKE TRIFLE (V)

COINTREAU CHOCOLATE MOUSSE (V)

Raspberry Compote | Chocolate

CHILDRENS ROAST £10

STARTER | Cup of Soup (V)

Bread & Butter

MAIN | Roast Beef

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.