

197 BISTRO

NOVEMBER SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

STARTERS

Celeriac & Cumin Soup (V)

Rustic Bread | Salted Butter

Goats Cheese & Onion Tart (V) (N)

Puff Pastry | Toasted Pine Nuts

Rocket Dressed with Balsamic

Njuda Meatballs in Tomato (PGF)

Custy Ciabatta | Parmesan

Prawn Toast

Siracha Mayo | Asian slaw

Portobello Mushroom Kyiv (VG)

Garlic Bechamel

CHILDREN £10

Cup Of Soup (V)

Bread | Butter

Roast Chicken Dinner

Buttery Mash | Roast Potato's | Seasonal Veggies
Gravy | Yorkshire Pudding

Chocolate Brownie (V)

Vanilla Ice Cream

Children Lunch Menu Also Available

MAINS

Braised & Rolled Lamb Shoulder

Buttery Mash | Roast Potatoes | Yorkshire Pudding

Seasonal Veg | Redcurrant | Jus

Add Cauliflower Cheese £3

Massaman Curry (VG) (N)

Sweet Potato | Roasted Peanuts | Jasmine Rice

Garlic Flatbread Add Chicken £3

Seafood Risotto

Prawns | Mussels | Calamari in a Saffron Rich

Creamy Fish Broth

Homemade Game Hotpot

Seasonal Buttered Vegetables

Crispy Chicken Parmesan Ciabatta

Cheese Sauce | Truffle Fries

DESSERTS (V)

Brown Butter Treacle Tart

Vanilla Ice Cream

Spiced Apple Syrup Sponge Cake

Custard

Pear & Almond Tart (N)

Custard or Ice Cream

Chocolate & Sea Salt Brownie

Hot Chocolate Sauce | Fresh Raspberries

Vegan Dessert Available Upon Request

ALLERGY AND FOOD INTOLERANCE STATEMENT

Whilst we identify all 14 allergens in our dishes, our kitchen environment does contain all 14 allergens, therefore we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about one of our dishes, please ask a member of our team.



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