

197

3ISTRO

MENU

DIETARY KEY

V: VEGETARIAN | **VG:** VEGAN | **PGF:** CAN BE PREPARED GLUTEN FREE

PVG: CAN BE PREPARED VEGAN | **N:** NUTS

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BISTRO

OCTOBER SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

STARTERS

Minestrone Soup V

Crusty Roll | Salted Butter

Truffle Mushroom Arancini

Cheese Fondue

Crispy Honey Salmon Bites

Korean Barbecue Sauce

Sundried Tomato Hummus VG

Garlic Flatbread | Olives

CHILDREN'S £10

STARTER Cup of Soup V

Bread & Butter

MAIN Roast Chicken

Baby Potatoes | Veg | Jus | Yorkshire Pudding

OR

Fish & Chips

Sausage & Chips

DESSERT | Ice Cream

Strawberry, Chocolate or Vanilla

UPGRADE YOUR DESSERT FOR £2

Waffles | Toasted Marshmallows | Chocolate Sauce

Includes
Simple
Fruity
Juice

MAINS

Pancetta Wrapped Chicken

Carrot & Swede Puree | Roast Potatoes | Buttered Greens | Yorkshire Pudding | Jus

ADD CAULIFLOWER CHEESE £3

Duck Stroganoff

Fragrant Rice | Green Beans

Korean Philly Cheesesteak

Spiced Ranch | French Fries

Plaice Fillet

Warm Tartare | Green Beans | Pomme Anna Potato

Baked Gnocchi V

Ricotta | Spinach | Marinara Sauce | Pesto

Garnish | Parmesan

DESSERTS

Maple Crème Brulee V

Shortbread

Spiced Pumpkin Pie V

Chantilly Cream

Classic Apple Crumble V

Custard

Triple Chocolate Fudge Cake V

Clotted Cream, Ice Cream, or Custard

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.