

# 197

## BISTRO

### FEBRUARY SUNDAY LUNCH

2 COURSES £20 | 3 COURSES £23

#### STARTERS

##### Duck Pancakes

Asian Salad | Plum Sauce

##### Sweet Potato & Coconut Soup (VG)

Crusty Bread

##### Charred Mackerel (VG)

Pickled Cucumber | Sour Cream

##### Beetroot & Goats Cheese Terrine (V) (N)

Sourdough | Roasted Peanuts

##### Chimichurri Bread with Red Pepper Hummus (VG)

#### CHILDREN'S £10

##### Cup of Soup (V)

Bread | Butter

##### Roast Chicken Dinner

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

##### Chocolate Brownie (V)

Vanilla Ice Cream

**Children Lunch Menu Also Available**

#### MAINS

##### Brown Sugar & Mustard Glazed Ham

Roast Potato | Mash | Caramelised Root Veg | Gravy  
Yorkshire Pudding

Add Cauliflower Cheese £3

##### Cod Curry

South Indian Garlic Inspired | Basmati Rice

##### Vegan Chilli Quesadilla (VG)

Cauliflower | Aubergine | Peppers | Kidney Beans  
Crushed New Potatoes

##### Crispy Chicken Naan Sandwich

Slaw | Mint Yogurt | Curry Dip | Bombay Chips

##### Mock Meat & Potato Pasty (VG)

Chips | Veggies | Gravy

#### DESSERTS (V)

##### Cherry Bakewell Cheesecake

Cherry Compote | Toasted Almonds

##### Italian Lemon Meringue Pie

##### Cherry Bakewell Cheesecake

Peanut Brittle

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.