

# 197 BISTRO

## MAY SUNDAY LUNCH MENU

2 COURSES £20 | 3 COURSES £23

### STARTERS

Wild Garlic & Watercress Soup

Artisan Bread | Salted Butter **VG** **PGF**

Pulled Brisket Croquette

Red Wine Jus

Chilli Garlic Prawn Bruschetta

Toasted Sourdough | Heirloom Tomato

Vegetable Pakoras

Chilli & Red Onion Chutney | Salad **V**

Pea & Mint Arancini

Pecorino | Lemon Aioli **V**

### MAINS

Topside of Beef

Truffle & Thyme Roasties | Seasonal Vegetables  
Yorkshire Pudding | Red Wine Jus

**Add Cauliflower Cheese £3**

Pan Roast Sea Bass

Crushed Baby Potatoes | Capers | Asparagus  
Prawn Beurre Blanc

Duck Asian Salad

Edamame Beans | Crispy Noodles  
Chilli & Honey Dressing

Sri Lankan Vegetable Curry

Coconut Rice | Cumin Flatbread **VG** **PGF**

Chicken Saltimbocca

Jewelled Cous Cous | Roast Veg Medley | Lemon  
Creme Fraiche

### DESSERTS

Lemon & Raspberry Eclair

Summer Fruit Textures **V**

Biscoff Tiramisu **VG**

Chocolate Sticky Toffee Pudding

Vanilla Bean Ice Cream **V**

Lime Posset

Mango Compote | Coconut Shortbread **PGF** **V**

**197 Lunch Menu Also Available**

### CHILDREN'S

### MENU £10

Cup Of Soup

Sliced Bread & Butter **V**

Roast Chicken Dinner

Seasonal Veggies | Roast Potatoes  
Yorkshire Pudding | Gravy **PV**

Ice Cream

Vaniila **V**

**197 Childrens Menu Also Available**

#### 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.