# 197 BISTRO

## NOVEMBER SUNDAY LUNCH MENU

2 COURSES £20 | 3 COURSES £23

## STARTERS

**Cranberry & Brie Tartlet** V

**Treacle Pork Belly**
Bramley Apple Puree | Watercress Salad

**Salt & Pepper Calamari**
Garlic Aioli

**Pea & Ham Soup**
Crusty Bread | Salted Butter

**Thai Green Spring Rolls** V
Sweet Chilli Jam

## CHILDREN'S MENU £10

**Cup Of Soup** V
Sliced Bread & Butter

**Roast Chicken Dinner**
Seasonal Veggies | Roast Potatoes
Yorkshire Pudding | Gravy

**Ice Cream** V
Vanilla

**197 Childrens Menu Also Available**

## MAINS

**Roast Chicken** PGF
Rosemary Roast Potatoes | Carrot & Swede Mash
Buttered Vegetables

**Add Cauliflower Cheese £3**

**Pan Fried Salmon**
Garlic & Spinach Mash | Cheesy Leeks
Tenderstem Brocolli

**Guiness Beef Stew & Dumplings**
Buttered Vegetables

**Cheese & Onion Pie** V
Chunky Chips | Seasonal Vegetables or Baked Beans

**Thai Red Curry** V
Rice

## DESSERTS

**Classic Treacle Tart** V
Clotted Ice Cream

**White Chocolate & Ginger Crème Brûlée** V
Ginger Biscuit

**Dark Chocolate & Orange Tart** VG PGF

**Biscoff Sticky Toffee Pudding** V
Salted Caramel Ice Cream

### 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.