

the bistro

evenings in the coffee lounge 6-9pm



Pre-dinner bites and sharing

A bowl of olives	2.00
Warmed focaccia bread with balsamic and olive oil	3.25
A snack bowl of crispy fried broad beans	2.00
Houmous with toasted breads - great for sharing	4.25
<i>The Bistro cured meats and cheese antipasti board for sharing</i>	12.50

Starters

Chicken liver pâté with tomato chutney and toasted breads	5.95
Halloumi fingers with chilli jam and herb oil	5.95
Mature cheddar and caramelised onion tart with watercress	5.95
Salt and pepper calamari with a tartare dip	6.25
Baked camembert and toasted tomato dipping breads, with a sticky red onion marmalade	6.50
King prawns in garlic and chilli butter with sour dough breads	6.50
Oriental shredded duck salad with soy dressing	6.50

Mains

Gourmet burger topped with grilled bacon, pulled pork, cheese and onion ring, served in a brioche bun with shoestring fries	12.95
Crispy sage chicken on a bed of chilli and lemon crushed potatoes and creamed spinach	13.95
Caramelised pear and blue cheese salad with walnuts and toasted ciabatta	9.25
Mac and cheese with crispy curly kale served with tomato chutney add crispy pancetta 1.50	9.50
Lamb tagine with minted lemon and couscous	14.95
Pan seared tender calves liver with pancetta, potato purée and sage butter	13.95
Pie 'n' mash home cooked chicken and ham pie with mashed potato and buttered peas	12.95
Tenderloin pork curry with steamed rice and naan	12.95
Pan fried crispy salmon fillet pea purée, buttered new potatoes, pickled spring veg with a red pepper pesto garnish	13.95
Bistro house 8oz steak (cooked medium rare) with garlic mushroom, balsamic roasted tomato, coleslaw and shoestring fries	14.95

Steak sauces: Peppercorn **2.15** Blue cheese **2.70**

Extras

Seasonal vegetable bowl 2.75 Buttered peas 1.50 Side salad 2.50
Rocket and parmesan salad 2.95 Garlic ciabatta 2.55 Creamy coleslaw 2.00
A basket of warmed rustic breads 2.00 Sweet potato fries 3.15

All our meals are cooked fresh to order so there may be a wait at busier times. Check out the blackboards for any seasonal additions we may have. Please note that our menu will change on a regular basis.

Desserts

Homemade crumble served with custard, ice cream or pouring cream. Please ask your server for the crumble of the day	5.50
Homemade bakewell style brûlée served with raspberry sorbet and a vanilla shortbread	5.50
Chocolate brownie homemade chocolate brownie, hot fudge sauce, vanilla ice cream and biscuit crumb	5.50
Sticky toffee pudding homemade sticky toffee pudding served with vanilla ice cream	5.50
Luxury ice cream of the day three scoops of creamy dairy ice cream with a homemade shortbread biscuit. Please ask your server for today's flavours	4.95
Lemon shortbread cheesecake zesty lemon cheesecake on a shortbread base topped with lemon curd ice cream	5.50
Cheese and biscuits mature cheddar, brie and creamy stilton served with a selection of biscuits, celery, sliced apple and homemade chutney Why not finish off with a glass of Adnams ruby port	7.15 2.50
Gluten free cake served with either ice cream or cream. Please ask your server for today's cake	4.50
Italian affogato Hot espresso coffee and hazelnut liqueur poured over vanilla ice cream	5.50
Bistro espresso martini cocktail	6.50

Coffee

Cappuccino	2.25	Americano	2.20
<i>Large mug, double shot</i>	2.75	<i>Large mug, double shot</i>	2.65
Espresso with steamed frothy milk and chocolate on top		Espresso mixed with hot water	
Espresso	1.80	Macchiato	1.95
<i>Double shot</i>	2.25	Espresso topped with a dash of milk	
A short, strong and black coffee with no milk		Caffe latte	2.45
Cafetière per person	2.05	Coffee made with steamed milk	
Mocha	2.80	Hot chocolate	2.60
Single espresso, topped with frothed milk and a shot of rich chocolate		with cream and marshmallows	2.90
		<i>Why not add a liqueur?</i>	
Baby cino	65p	Flat white	2.70
Frothy milk in an espresso cup with a sprinkle of chocolate		Double shot of coffee topped with steamed textured milk	

Liqueur coffees - please ask your server for the choices

Tea

English breakfast tea	1.65	Fruit tea	2.25
Darjeeling Earl Grey	2.25	Green tea	2.25
Peppermint leaves	2.25	Lemon and ginger	2.25