

# the bistro

evenings in the coffee lounge 6-9pm



## Pre-dinner bites

- Marinated olives** 2.00  
**Halloumi fingers** with chilli jam, herb oil and watercress garnish 5.95

## Sharing boards

- Garden board** hummus, sunblushed tomatoes, olives, halloumi fingers, chilli jam, candied walnuts, pickled veg and toasted breads (v) 9.95  
**Butchers board** cured meats, olives, sunblushed tomatoes, brie, candied walnuts, pickled veg and toasted breads 9.95

## Starters

- Chicken liver pâté** with tomato chutney and toasted breads 5.95  
**Sticky pork belly bites** with spring onion, chilli and pickled cucumber 6.25  
**Roast beetroot, goats cheese salad** with watercress and spiced pine nuts (v) 6.25  
**Pancetta, potato and chive hash** with a poached egg and rocket garnish 6.50  
**Salt and pepper calamari** with a tartare dip 6.50  
**King prawns** in garlic and chilli butter with sour dough breads 6.50  
**Baked camembert** and toasted tomato dipping breads, with a sticky red onion marmalade (v) 7.50

## Mains

- Gourmet burger** topped with grilled bacon, pulled pork, cheese and onion ring, served in a brioche bun with shoestring fries 13.95  
**Crispy sage chicken** on a bed of chilli and lemon crushed potatoes and creamed spinach (gf) 13.45  
**Gnocchi** with pan fried wild mushroom, green pesto, rocket, parmesan shavings and toasted ciabatta (v) 10.50  
**Beef bourguignon** with a potato and celeriac mash and crusty bread 12.95  
**Crab linguine** chilli, basil, garlic, lime and rocket salad 10.95  
**Crispy chicken parmigiana** fresh tomato sauce, shoestring fries and side salad 10.95  
**Roasted cod fillet** with a dijon mustard and herb crust, creamed peas, prawn and pan fried potatoes 13.95  
**Tenderloin thai pork curry** with steamed rice and naan 12.95  
**Curried butternut squash** sage creme fraiche and herb quinoa (v) 9.95  
**Bistro house 8oz steak** (served medium rare) with garlic mushroom, balsamic roasted tomato, coleslaw and skin-on wedges 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 2.75 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 **5.75**

**Whisky and vanilla brûlée** served with raspberry sorbet and a vanilla shortbread **5.75**

**Chocolate brownie** homemade chocolate brownie, hot chocolate sauce, vanilla ice cream and biscuit crumb **5.75**

**Sticky toffee pudding** homemade sticky toffee pudding served with vanilla ice cream **5.75**

**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**

**Raspberry and white chocolate cheesecake** baked cheesecake served with vanilla crème anglaise and vanilla ice cream **5.75**

**Cheese and biscuits** mature cheddar, brie and creamy stilton served with a selection of biscuits, celery, sliced apple and homemade chutney **7.25**  
Why not finish off with a glass of Adnams ruby port **2.50**

**Italian affogato** hot espresso coffee and hazelnut liqueur poured over vanilla ice cream **5.75**

**Lemon tart** served with vanilla crème anglaise and lemon curd ice cream **5.75**

**Gluten free cake** served with either ice cream or cream **4.75**  
Please ask your server for today's cake

**Bistro espresso martini cocktail** **6.50**

## Coffee

**Cappuccino** **2.35**

*Large mug, double shot* **2.85**

Espresso with steamed frothy milk and chocolate on top

**Espresso** **1.90**

*Double shot* **2.35**

A short, strong and black coffee with no milk

**Cafetière per person** **2.15**

**Mocha** **2.90**

Single espresso, topped with frothed milk and a shot of rich chocolate

**Baby cino** **65p**

Frothy milk in an espresso cup with a sprinkle of chocolate

**Americano** **2.30**

*Large mug, double shot* **2.75**

Espresso mixed with hot water

**Macchiato** **2.05**

Espresso topped with a dash of milk

**Caffe latte** **2.55**

Coffee made with steamed milk

**Hot chocolate** **2.70**

with cream and marshmallows **3.00**  
*Why not add a liqueur?*

**Flat white** **2.80**

Double shot of coffee topped with steamed textured milk

**Liqueur coffees** - please ask your server for the choices

## Tea

**English breakfast tea** **1.95**

**Peppermint leaves** **2.35**

**Earl Grey** **2.35**

**Fruit tea** **2.35**

**Green tea** **2.35**

**Lemon and ginger** **2.35**