

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** houmous, 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 (gf) 6.25
Roast beetroot, goats cheese salad with watercress and spiced pine nuts (v, gf) 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
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
King prawn linguine with peas, garlic, lemon and chilli served with a 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 pork thai curry with steamed rice and naan 12.95
Curried butternut squash sage creme fraiche and herb quinoa (v, gf) 9.95
Bistro house 8oz steak (served medium rare) with garlic mushroom, balsamic roasted tomato, coleslaw and skin-on wedges (gf) 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**