



# EVENING

## STARTERS



### SMOKED SALMON & AVOCADO TIER 7,95

Slices of smoked salmon & avocado on a bed of fresh lettuce leaves, drizzled with ceaser dressing and served with a fresh lemon wedge.

GF

### MEATBALLS 6,95

Trio of meatballs in a rich arrabiata sauce, topped with parmesan shavings.

GF V

### CAMEMBERT BITES 6,75

Breaded deep fried camembert bites, served with a red onion chutney with seasonal leaves.

V

### ARANCINI 6,25

Sun dried tomato, pesto, parmesan & risotto arancini balls. Served on a bed of rocket.

GF\*\* V VEGAN\*\*

### PLAICE GOUJONS 6,50

Crispy plaice goujons with a fresh tartare sauce, served on a bed of romaine lettuce.

### CRISPY CHICKEN 7,50

Breaded and dipped in a honey & mustard glaze. Served with ranch sauce and radicchio leaves.

## SIDES



### HALLOUMI FRIES 2,95

### GARLIC & CHEESE DOUGHBALLS 2,50

### DAUPHINOISE POTATOES 2,95

### PAN FRIED ASPARAGUS 3,25

### RUSTIC FRIES 2,50

### SWEET POTATO FRIES 2,75

### ONION RINGS 2,00

### PARMENTIER POTATOES 2,00

### STEAMED GREENS 2,25

### ROASTED VEGETABLES 2,45

### BREAD & OLIVES 2,95

## MAINS



### THE BISTRO BURGER 12,95

A quarter pound of British beef, smoked cheddar, lettuce, tomato & burger sauce all in a brioche bun. Served with onion rings, homemade slaw & rustic fries.

GF\*\* VEGAN\*\*

### THE FISHCAKE 13,95

A giant fishcake made with haddock and smoked salmon served with a soft poached egg drizzled with fresh hollandaise sauce. Served with baby spinach and parmentier potatoes.

### SIGNATURE 8OZ FILLET STEAK 23,50

Cooked your way. Served with rustic chips, roasted tomato, beer-battered onion rings and portobello mushroom. Choose from Peppercorn, Diane or Stilton sauce to accompany for £2 each.

### HASSELBACK CHICKEN 14,25

Breast of chicken stuffed with spinach, cream cheese and pancetta. Topped with mozzarella, served with sweet potato fries and a side salad.

### RUSTIC PIE 12,95

Please ask your server for details.

With creamy mash, honey glazed carrots, tender stem broccoli. Served with merlot gravy.

GF\*\* V\*\*

### SPINACH & RICOTTA TORTELLINI 12,95

Spinach and ricotta tortellini parcels, topped with a beurrblanc and white wine cream & chive sauce.

GF\*\* V\*\*

### CHICKEN RANCH SALAD 11,75

Pan seared chicken breast and smoked bacon served on a bed of romaine lettuce with fresh cucumber, tomatoes, spring onions and red onions drizzled in a ranch dressing.

GF

### CHAMPAGNE SEA BASS 14,95

Fillet of sea bass with a naughty champagne sauce. Served with buttered spinach and parmentier potatoes.

GF

### GRILLED AUBERGINE ROLLS 11,95

Mediterranean vegetables and wholegrain rice, wrapped in grilled aubergine slices to create a roll. Served with parmentier potato's.

GF V VEGAN

### HALLOUMI & CHIPS 13,25

Beer battered halloumi served with rustic chips, mushy peas and a homemade tartare sauce.

GF



All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before placing an order.