

## Bistro Menu

July 2021

### Starters

Wild mushroom vol-au-vent brandy cream, watercress £5.95

Crispy cod cheek, pea puree, warm tartare sauce £6.50

Roasted tomato and red pepper soup, basil pesto £5.50

Smoked chicken, apricot and picked golden raisin, rocket salad £6.50

### Mains

Rolled pork belly, wholegrain mustard mash, broccoli, cider sauce £12.50

Fillet of mackerel sweet & sour beetroot salad, buttered new potatoes, samphire  
£12.50

Oven roasted chicken breast, fondant potato, red chicory, carrot, chicken jus £13.00

Caramelized garlic and spinach gnocchi with ricotta £12.50

### Desserts

Vanilla panna cotta £5.95

Strawberry cheese cake £5.95

Spanish pear tart with Pedro Ximénez syrup £5.95

Olive oil cake with citrus fruits and rosemary, rosemary whipped cream £5.95

*All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements.*

*Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.*