

Winter at the bistro.....

March Set Menu	12.90	2 Courses	Add 3rd Course for 4
Oriental Duck Salad			
Smoked Salmon Tartare with Lemon & Capers			
Charred Sprouting Broccoli with Goats Cheese & Hazelnuts v			
Normandy Pork Casserole with Cider & Smoked Bacon, Creamy Mash & Spring Vegetables			
Classic Fishcakes with Dressed Salad & Fries with Our Tartare Sauce			
Baked Portobello Mushroom Stuffed with Leeks & Stilton with New Potatoes & Mayo Free Slaw v			
Lemon Posset with Almond Biscuit			
Apple Pie & Custard			

APPETISERS

SELECTION OF BREADS with butter 3 v

STICKY CHICKEN POPCORN with Spring Onion & Sesame Seeds 4

SALT & PEPPER SQUID with Aioli 4

PATATAS BRAVAS with Aioli 3 v/gf

MIXED PROVENÇAL OLIVES 3 v/gf

HOT CHORIZO with Sourdough 4 gfo

STARTERS

FRENCH ONION SOUP with Cheese Croute 6 v/gfo

CORNISH CRAB RAREBIT on Local Toasted Sourdough 7

SMOKED HADDOCK KEDGEREE SCOTCH EGG with Curried Mayo 7

DEVILLED WHITEBAIT with Homemade Tartare 6

GRILLED GOATS CHEESE with Roasted Beetroot and Toasted Walnuts 6.50 v/gf

DEVILLED KIDNEYS on amazing grains sourdough with watercress 7 gfo

SMOKED SALMON & CHIVE FISHCAKES with Dressed Salad & Tartare Sauce 6.50

BRIXWORTH PATE Fig & Plum Relish Toasted Sourdough 6.50 gfo

MAINS

PAN SEARED SEA BASS Capers & Brown Shrimps Spring Onion Mash Seasonal greens 16 gf

CHICKEN SUPREME Tarragon sauce Dauphinoise Seasonal Greens 15 gf

DUCK COTTAGE PIE Shallot Fine Beans Pickled Red Cabbage Duck Jus 15 gf

STEAK & SWAN ALE SHORTCRUST PIE Creamy Mash Seasonal Vegetables 15

BEER BATTERED HADDOCK & CHIPS Mushy Peas Homemade Tartare Sauce 13

28 DAY AGED RIB EYE STEAK Bearnaise Sauce Tomatoes Mushrooms Chips or Fries 20 gf

WHOLETAIL SCAMPI chips Salad Tartare Sauce Small 7 Large 13

LAMBS LIVER Crispy Bacon Mash Seasonal Vegetables Onion Gravy 14 gf

VEGETARIAN SHEPHERDS PIE packed with Vegetables, Lentils & Chickpeas 13 v/gf

BURGERS all served in a Brioche Bun with a choice of Fries or Chips and Onion Rings

ANGUS STEAK 6oz. Smokey Jack Cheese Bacon Mayo & Side of House Relish 12.50

CHICKEN BURGER Lightly Spiced Breast Panko Breadcrumbs Salsa Sour Cream Jalapenos Lettuce Red Onion 12.50

FLEXITARIAN- 100% Plant based Pattie Smokey Jack Cheese Lettuce Mayo Salsa 12.50 v

HALLOUMI- Halloumi Cheese Garlic Mushrooms Red Peppers Harissa Mayo 12.50 v

SOMETHING ON THE SIDE- Chips or Skinny fries Basket 1.75 Bucket 3 Add Cheese or Gravy 4

gfo = Gluten Free Option / gf = Gluten Free

ALLERGEN INFORMATION – Please note we cannot list all ingredients in our dishes, so if you have a food allergy or intolerance please let us know before ordering. Thank you.

Winter at the bistro.....

Proper British Cheeses

£9 serves 1-2

Selection of 4 cheeses with biscuits, plum & fig chutney, celery & frozen grapes

Smoked Baron Bigod

Made by Jonny Crickmore in Suffolk- Brie like, so good Neals Yard no longer sell the French version!

Trut Grit

A strong gritty Cheddar

Rosary Goats Cheese

Made by the Moody family in Salisbury- creamy texture with a hint of lemon

Colston Bassett Stilton

Regarded as one of the best traditionally made Stiltons with rich deep herbaceous flavours

Glass of Port – BARROS Colheita Port ABV 20% 50 ml glass 3.75

SWEETS

BRIOCHE BREAD & BUTTER PUDDING with custard 6

STICKY TOFFEE PUDDING with Vanilla Bean Ice Cream 6

RICH SALTED CARAMEL CHEESECAKE 6

NUTELLA CRÈME BRULEE with Vanilla Ice Cream 6 gf

WARM CHOCOLATE BROWNIE with Vanilla Bean Ice Cream 6 gf

SELECTION OF ICE CREAMS 5

Choose 3 Scoops (gf): from *Madagascan Vanilla Bean, Strawberries & Cream, Rich Belgium Chocolate, Honeycomb, Salted Caramel, Lemon Sorbet, or Raspberry Sorbet or Natural Vegan Vanilla Bean*

Glass of Dessert Wine – Sauternes Ginestet Classique 2016 – France 50ml glass 4

Classic notes of [apricots](#), [honey](#) & [peaches](#) with a nutty balance

LAVAZZA COFFEE

Americano, Cappuccino

or Espresso 2.45

Mocha or Latte 2.60

De-caffeinated available



DAMMANN Frères Fine Tea – all 2.45 Choose

from: **Strong Breakfast, Chamomile, Gunpowder Green Tea, Fruits D'Nete, Peppermint Tea, Rooibos or Earl Grey**

LIQUEUR COFFEE OR CHOCOLATE -

Add a liqueur to your coffee or hot chocolate - choose from:

Jamesons Whiskey, Baileys, Kahlúa, Cointreau, Grand Marnier, Martell Brandy, Amaretto or Chocolate Mint Vodka – all liqueurs 3.75



MONBANA Hot Chocolate
2.95

SOMETHING DIFFERENT? Two Birds

Sipping Gin (ABV 47.3%)

Beautiful amber coloured double
wooded- cask rested for 3 months

Served over ice 4

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