

Sundays at the bistro.....

See Boards for Specials!

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 PROVENCAL 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

SUNDAY ROASTS

ROAST RUMP OF BEEF- 28 Day Matured English Beef with Real Gravy 13.95 gfo
HALF A ROAST CHICKEN with Chicken Gravy 13.95 gfo
SLOW ROASTED PORK SHOULDER with Red Cabbage, Apple Sauce & Onion Gravy 13.95 gfo
MUSHROOM MIXED NUTS & CHESTNUT ROAST with Vegetarian gravy 12.50

EXTRAS Add Pigs in Blankets £1 Add Stuffing £1

All served with Roast Potatoes, Cauliflower Cheese, Seasonal Greens, Roasted Root Vegetables & Yorkshire Pudding

MAINS

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

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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 *Madagascar 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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