



The Bistrot

EVENING MENU

SERVED TUESDAY TO SATURDAY FROM 1730

To Start

- V French Onion Soup with Mayfield Cheese & Croutons £7
- Queen Scallop & Smoked Haddock Thermidor £10
- Home Smoked Salmon Pastrami, Remoulade £9
- Pork & Green Peppercorn terrine, Cornichons, Chutney £8
- Rock Oysters on ice with shallot mignonette
3 for £9 - 6 for £15 - 12 for £28
- V Camembert & Caramelised Onion Quiche Maison £8.50

The Mains

- Pan fried Salmon, Cauliflower puree, Lentil & Mustard ravigote £15.95
- Orange & Tomato Pot Roasted Lamb Shoulder 'Osso bucco', Basil Creamed Polenta £17
- Traditional Coq au Vin, Pomme Puree, Wilted Greens £16
- Steamed Mussels in Cider, Bacon & Leek - or Classic Mussels Marinere £15
- Day boat Seafood Fish Pie, Crab Mash, Grilled Oyster £15.95
- V Spinach & Blue Cheese Gnocchi, Pumpkin Sage & Walnut croute £13

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Any product may contain traces as all menu items are produced in the same kitchen. Please speak to your friendly server if you have any special food requirements.