

The Bistro Menu

Early bird (Before 7pm)

2 Courses £13.50 3 Course £17.50

After 7pm

2 Courses £18.50 3 Courses £22.50

Starters

Grilled Welsh Sardine

With caper butter, watercress and orange salad

Baked avocado (v)

Filled with cream cheese, apricots, walnuts and chives. Glazed with stilton

Crispy beef salad

Marinated strips of beef deep fried with spicy mayonnaise

Baked open mushroom (v)

Filled with stilton, herbs and nuts

Tomato and basil soup

With herb croutons

Mains

Pan fried lamb's liver

With bacon and a Dijon mustard and cream sauce

Slow roast belly pork

With sweet and sour shallot and apple sauce

Fillet of salmon

With roast cherry tomato and salsa verde

Three bean and vegetable curry (v)

Served with yoghurt and mango chutney rice

Beef Bourguignon

Beef in red wine with bacon, garlic and mushrooms

All served with a choice of mashed
potatoes or chips
Vegetables/Salad £2.00 per person

Desserts

A complimentary glass of dessert wine is served with every three course meal

Hot banana crepe

With Maple syrup and vanilla ice cream

Tarte au citron

Tangy lemon tart served with Nutella cream

Olive Tree sticky toffee pudding

With caramel sauce and vanilla ice cream

Tea/Filter Coffee £2.50

Buttermilk and Cointreau panna cotta

Fruit Coulis

Chocolate and orange fudge cake

A gooey fudge cake with brandy orange and chocolate

Please advise a member of staff of any food allergies prior to ordering
A 10% service charge will be added to parties of eight or more