

2 courses 17.95

3 courses 20.95

PETITS PLATS

Enjoy our range of appetisers, perfect with your apéritifs

MINI CHORIZOS GF	3.95
Roasted in honey	
TOMATO & MOZZARELLA ARANCINI V	3.95
Served with roasted tomato dip	
HOUMOUS * V VE	2.95
Served with toasted pitta bread	
OLIVES GF V VE	2.95
Mixed marinated pitted olives	
HAM & CHEESE CROQUETTES	4.25
Served with Dijon mayonnaise	

ENTRÉES

All served with complimentary freshly baked French bread and butter.

SOUPE DU JOUR GF	
Potato and leek soup with crème fraîche, chives and truffle oil	
FRICASSÉE DE CHAMPIGNONS *	
Wild mushrooms with (or without V) smoked bacon on toasted sourdough.	
VE Vegan option available.	
RISOTTO VERT GF V	
French beans, courgettes, peas, spinach, crumbled feta cheese and parsley	
VE Vegan option available.	
GOAT'S CHEESE SALAD GF V N	
Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing	
FRITÔT DE BRIE V	
Deep-fried Brie served with dressed leaves and plum chutney	
CHICKEN LIVER PARFAIT *	
With grilled artisan bread and red onion confiture	
CALAMARI GF	
Lightly spiced and served with garlic aioli	
CHILLI & GARLIC PRAWNS	
Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread 1.50 supplement	
SCALLOPS GF N	
Pan-fried scallops with a hazelnut butter and smoked bacon lardons 2.50 supplement	
HAM HOCK *	
Shredded smoked ham hock with capers, crème fraîche and herbs. Served with toasted sourdough and dressed leaves	

ACCOMPAGNEMENTS

ROASTED GARLIC MUSHROOMS GF V	3.25	DAUPHINOISE POTATOES GF V	3.50
FRENCH BEANS GF V N	3.50	POMMES FRITES GF V VE	2.95
With toasted almond flakes		TRUFFLE POMMES FRITES GF V	3.95
CREAMED SPINACH GF V	3.25	With Saint Mont cheese	
TENDERSTEM BROCCOLI GF V VE	3.95	SWEET POTATO FRIES GF V VE	3.50
HOUSE SALAD GF V VE	3.25		

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

SUNDAY ROASTS
Our roasts are served with roast and dauphinoise potatoes (this is a Bistrot roast after all), braised red cabbage, broccoli, carrots, Yorkshire pudding and red wine gravy. Choose from:
ROAST RUMP OF BEEF *
ROAST PORK LOIN AND CRACKLING
ROAST TURKEY
CHICKEN PRINTANIER GF
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes
BOEUF BOURGUIGNON GF
Our signature dish for 26 years. Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

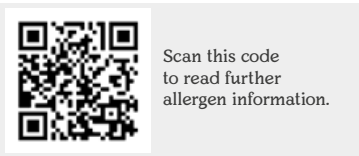
STEAKS ET BURGERS
Our steaks come with pommes frites, dressed watercress and a choice of garlic and parsley butter or green peppercorn and brandy sauce.
Our burgers are served with crunchy slaw and pommes frites.
STEAK-FRITES GF
Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink
8OZ RUMP STEAK GF
Scottish pasture-fed, 28 day aged beef. Rich in flavour, firm in texture, best cooked medium
BURGER MAISON
An 8oz prime British beef burger, St Mont cheese, dill pickle, Bistrot burger sauce, tomato and lettuce

SPECIALS
Seasonally sourced to make the most of the produce around us
7OZ FILLET STEAK DIANE *
28 day prime Scottish fillet steak, with a classic mushroom, mustard, brandy and cream sauce, dauphinoise potatoes and dressed watercress 5.95 supplement
SEA BASS GF
A prime fillet of sea bass with mussels in a creamy saffron curry sauce. Served with samphire and buttered new potatoes 1.50 supplement

SALMON & SMOKED HADDOCK FISHCAKE GF
Served with creamed spinach, soft poached egg and hollandaise sauce
TARTE LE SAINT MONT V
Warm tartlet of Saint Mont cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc
THAI CHICKEN SALAD N
With rice noodles, peanuts, Asian slaw, fresh herbs, sesame seeds and a soy and chilli dressing. Swap chicken for grilled Halloumi V or a Salmon Fillet 1.50 supplement
CONFIT DUCK LEG GF
With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes 1.95 supplement

DESSERTS

CRÈME BRÛLÉE GF V		STICKY TOFFEE PUDDING V	
French classic. Vanilla crème brûlée freshly made by our chefs every day		With vanilla ice cream	
ETON MESS GF V N		CHOCOLATE BOMBE V N	
Fresh strawberries, strawberry and vanilla ice cream with a raspberry coulis, crushed meringue, pistachios and crème Chantilly		Valrhona chocolate dome filled with chocolate mousse and chocolate brownie, with caramel sauce and finished with pistachio praline	
ICE CREAM & SORBET * V		CRÊPES MAISON V	
Please ask for flavours. VE Vegan option available.		Traditional French crêpes with a caramelised lemon sauce and vanilla ice cream	
VANILLA PANNA COTTA GF		CHOCOLATE BROWNIE V N	
With a mixed berry compôte		With warm chocolate sauce and salted caramel ice cream	



Scan this code to read further allergen information.

GF Suitable for a gluten-free diet, please advise your server. * Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. V Suitable for vegetarians. VE Suitable for vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.



—FATHER'S DAY—

2/3 course set menu

17.95/20.95