



# BISTRO BLEU

## À LA CARTE

### TO START

<b>WARM COUNTRY BREAD (DF)(V)(VEO)</b> .....6 CULTURED BUTTER, VIRGIN OLIVE, BALSAMIC VINEGAR	<b>SEARED CORNISH SCALLOP (GF)</b> ..... 17 POTATO CARBONARA
<b>PROVENÇAL FISH SOUP (GF)(DF)</b> ..... 9.5 ROUILLE CROUTON, GRATED EMMENTAL CHEESE	<b>GRILLED ASPARAGUS (GF)(DF)(V)(VEO)</b> ..... 12 CRISPY MOLLET EGG, GRANA PADANO, TRUFFLED HOLLANDAISE
<b>SALTED CURED FOIE GRAS (GF)(DF)</b> ..... 19 FIGS AND APPLES PUREE, TOASTED BRIOCHE	<b>HEIRLOOM TOMATO (GF)(DF)(V)(VEO)</b> ..... 9.5 WHIPPED GOAT CHEESE, TOASTED PINE NUTS, BASIL VINAIGRETTE
<b>TARTLET OF BURGUNDY ESCARGOT &amp; OYSTER MUSHROOMS (GF)</b> ..... 10 GARLIC BUTTER, PARMA HAM, MUSHROOM COULIS	

### MAINS

<b>CHORIZO CRUSTED COD (GF)(DF)</b> .....26.5 RATATOUILLE, ROASTED RED PEPPER VINAIGRETTE	<b>DUCK BREAST (GF)(DF)</b> ..... 31 CONFIT SHALLOT, DAUPHINOISE POTATOES, BUTTERED TENDER STEM, ORANGE SAUCE
<b>SEARED SEA BASS (GF)(DF)</b> ..... 28 WILTED SPINACH, CLAM NAGE	<b>ROASTED LAMP RUMP (GF)(DF)</b> ..... 33 SPICED AUBERGINE COMPOTE, MIX PEPPER, ROSEMARY JUS
<b>GRILLED SWORDFISH STEAK (GF)(DF)</b> ..... 29 WARM NIÇOISE SALAD, BALSAMIC VINAIGRETTE	<b>GUINEA FOWL BREAST (GF)(DF)</b> ..... 27 GLAZED ROOT VEGETABLE, WILD MUSHROOM, TARRAGON SAUCE
<b>ROPE GROWN MUSSELS (GF)(DF)</b> .....19 CONFIT FENNEL, CREAM & PERNOD SAUCE	<b>GRILLED BEEF FILLET (GF)(DF)</b> ..... 45 ROQUEFORT SAUCE, FRENCH FRIES, BISTRO SALAD
<b>ROASTED HERITAGE BEETROOT &amp; BROUSSE RAVIOLI (V)</b> .....19 GREEN PEPPERCORN SAUCE	

### SIDES

<b>MINTED PEAS &amp; LETTUCE (GF)(DF)(V)(VEO)</b>
<b>FENNEL ROASTED HERITAGE CARROT (GF)(DF)(VE)</b>
<b>POTATO DAUPHINOISE (GF)(V)</b>
<b>PROVENÇAL RATATOUILLE (GF)(DF)(VE)</b>
<b>FRENCH FRIES (GF)(DF)(VE)</b>
ALL 5.5

### DESSERTS

<b>PLATEAU DE FROMAGE (GF)</b> ..... 15 QUINCE PASTE, GRAPE & WALNUT, OAT CAKE
<b>BLUEBERRY &amp; ALMOND PUDDING (V)</b> .....9 CAMEL SAUCE, VANILLA ICE CREAM
<b>CHOCOLATE MARQUISE (V)</b> .....9 PISTACHIO CRÈME ANGLAISE
<b>CARAMELISED LEMON TART</b> .....9 BLACKCURRANT COULIS, CRÈME FRAICHE
<b>STRAWBERRY SOUFFLE (GF)(DF)(V)</b> .....9 STRAWBERRY & BASIL COMPOTE, STRAWBERRY SORBET

V - VEGETARIAN, DF - DAIRY FREE, VE - VEGAN, VEO - VEGAN OPTION, NG - NO GLUTEN, NGO - NO GLUTEN OPTION

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE THAT ANY OF OUR FOOD IS TOTALLY NUT-FREE OR SUITABLE FOR THOSE WITH OTHER ALLERGIES DUE TO CROSS-CONTAMINATION WITHIN THE KITCHEN. SOME OF OUR DISHES CONTAIN NUTS, AND OTHERS MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE CONSULT A STAFF MEMBER. THEY CAN PROVIDE YOU WITH INFORMATION ON WHICH OF THE 14 DECLARABLE ALLERGENS WE KNOWINGLY USE IN EACH DISH.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW, SHOULD YOU WISH FOR THIS TO BE REMOVED.