



BISTRO BLEU

PRIX FIXE MENU

MONDAY - SATURDAY | 12PM - 3PM

2 COURSES - £25 | 3 COURSES - £29.5

STARTERS

PROVENÇAL FISH SOUP

ROUILLE CROUTON, GRATED EMMENTAL CHEESE (GF)(DF)

TARTLET OF BURGUNDY ESCARGOT & OYSTER MUSHROOMS

GARLIC BUTTER, PARMA HAM, MUSHROOM COULIS (GF)

HEIRLOOM TOMATO

WHIPPED GOAT CHEESE, TOASTED PINE NUTS,
BASIL VINAIGRETTE (V)(VEO)(DF)(GF)

MAINS

CHORIZO CRUSTED COD

RATATOUILLE , ROASTED RED PEPPER VINAIGRETTE (GF)(DF)

ROPE GROWN MUSSELS

CONFIT FENNEL, CREAM & PERNOD SAUCE (GF)(DF)

ROASTED HERITAGE BEETROOT & BROUSSE RAVIOLI

GREEN PEPPERCORN SAUCE (V)

GUINEA FOWL BREAST

GLAZED ROOT VEGETABLE, WILD MUSHROOM & TARRAGON SAUCE (GF)(DF)

DESSERTS

CHOCOLATE MARQUISE

PISTACHIO CRÈME ANGLAISE (V)

CARAMELISED LEMON TART

BLACKCURRANT COULIS , CRÈME FRAICHE

v - vegetarian, df - dairy free, ve - vegan, ng - no gluten, ngo - no gluten option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

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.