



BISTRO BLEU

À LA CARTE

TO START

WARM COUNTRY BREAD 5 SALTED BUTTER	TREACLE CURED SALMON (DF)(NG) 9 PICKLED CARROT & GRANNY SMITH APPLE
GARDEN PEAS VELOUTÉ (VEO)(NGO) 7 CRISPY PARMA HAM, GARLIC CROUTONS	BALSAMIC ROASTED BEETROOT TART TATIN (V) 8 GOAT'S CHEESE FRITTER, WATERCRESS SALAD
DUCK & CHICKEN LIVER PARFAIT (NGO) 9 TOASTED BAGUETTE, PEAR & SAFFRON COMPOTE	TENDERSTEM & CAULIFLOWER TEMPURA (VE)(NG) 7 BASIL MAYONNAISE, CRISPY SHALLOTS
MUSSELS BRIOCHE 9 LEMON & CHIVE BUTTER SAUCE	½ DOZEN ESCARGOT BOURGUIGNON (NG) 8

MAINS

PANCETTA WRAPPED MONKFISH (NG) 26 PUY LENTILS & SAVOY CABBAGE RAGOUT	CRISPY DUCK LEG (NG) 23 SWEDE & CARROT PUREE, SPICED CONFIT RED CABBAGE, PORT & ORANGE SAUCE
FISH PIE (NG) 20 TOPPED WITH CREAMED POTATO	BAKED COURGETTE & QUINOA CANNELLONI 16 TOMATO & SMOKED PAPRIKA CONCASSÉ
CHALK STREAM TROUT (NG) 24 TOASTED ALMOND BUTTER, CHIVE POTATO, MANGE TOUT	ROASTED HERITAGE SQUASH (VG)(NG) 18 HARISSA SHALLOTS, AUBERGINE COULIS, HAZELNUT PESTO
BRAISED OX CHEEK BOURGUIGNON (NG) 26 PARSNIP PURÉE, WILTED KALE	30 DAY DRY AGED SCOTTISH ANGUS BEEF
BRAISED LEG OF RABBIT 26 BACON, MUSHROOM & TARRAGON SAUCE, LINGUINE	8OZ BAVETTE STEAK (NG) 22 SHALLOT SAUCE, FRIES, BISTRO SALAD
	8OZ RIBEYE STEAK (NG) 28 GARLIC BUTTER, FRIES, BISTRO SALAD

SIDES

TOMATO & RED ONION SALAD
GREEN BEANS WITH GARLIC BUTTER
CREAMED SPINACH
MAPLE GLAZED CHANTENAY CARROTS
MASHED POTATO, SKIN ON FRIES

ALL 5.5

DESSERTS

VANILLA PANNACOTTA (NG) 7.5 SPICED ROASTED PLUM
ICED NOUGAT & CITRUS FRUIT COMPOTE (NG) 7.5
APPLE & CINNAMON ROLL 7.5 VANILLA ICE CREAM, CARAMEL SAUCE
WARM CHOCOLATE & HAZELNUT CAKE(NG) 7.5 PRALINE CHANTILLY
ASSIETTE DE FROMAGE 12 FIG & APPLE CHUTNEY, BAGUETTE

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.