



BISTRO BLEU

PRIX FIXE

MONDAY - SATURDAY | 12PM - 3PM

2 COURSES - £25 OR 3 COURSES - £29

STARTERS

GARDEN PEAS VELOUTÉ

CRISPY PARMA HAM, GARLIC CROUTONS (VEO)(NGO)

DUCK & CHICKEN LIVER PARFAIT

TOASTED BAGUETTE, PEAR & SAFFRON COMPOTE (NGO)

TREACLE CURED SALMON

PICKLED CARROT & GRANNY SMITH APPLE (DF)(NG)

TENDERSTEM & CAULIFLOWER TEMPURA

BASIL MAYONNAISE, CRISPY SHALLOTS

MAINS

FISH PIE

TOPPED WITH CREAM POTATO (NG)

BRAISED OX CHEEK BOURGUIGNON

PARSNIP PURÉE, WILTED KALE (NG)

CRISPY DUCK LEG

SWEDE & CARROT PURÉE, SPICED CONFIT RED CABBAGE, PORT & ORANGE SAUCE (NG)

ROASTED HERITAGE SQUASH

HARISSA SHALLOTS, AUGERGINE COULIS, HAZELNUT PESTO (VE)(NGO)

DESSERTS

VANILLA PANNACOTTA

SPICED ROASTED PLUM (NG)

APPLE & CINNAMON ROLL

VANILLA ICE CREAM, CARAMEL SAUCE

WARM CHOCOLATE & HAZELNUT CAKE

PRALINE CHANTILLY (NG)

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.