



BISTRO  
BLEU

## MOTHER'S DAY 12-7PM

2 COURSES - £31 OR 3 COURSES - £36

\* A COMPLIMENTARY GLASS OF CHAMPAGNE FOR ALL MOTHER'S \*

### STARTERS

GARDEN PEAS VELOUTÉ (veo)(ngo) crispy parma ham, garlic croutons

DUCK & CHICKEN LIVER PARFAIT (ngo) toasted baguette, pear & saffron compote

TREACLE CURED SALMON (df)(ng) pickled carrot & granny smith apple

TENDERSTEM & CAULIFLOWER TEMPURA (ve)(ng) basil mayonnaise, crispy shallots

### MAINS

SCOTTISH STRIPLOIN BEEF horseradish (*supplement £4*)

SLOW ROASTED PORK BELLY apple sauce

FREE RANGE CHICKEN chipolatas, sage & onion stuffing, bread sauce

ROASTED BUTTERNUT, KALE & MUSHROOM WELLINGTON (ve)

*Sunday roast served with roast potatoes, maple roasted root vegetables, buttered greens, Yorkshire pudding, rosemary & thyme gravy*

### SIDES

*All 5.5*

CREAMY MASHED POTATOES | CAULIFLOWER CHEESE  
ROAST POTATOES | MAPLE GLAZED ROOT VEGETABLES

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 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.

## DESSERTS

**DARK CHOCOLATE BROWNIE** bitter chocolate sauce, purbeck chocolate ice cream

**STICKY TOFFEE PUDDING** butterscotch sauce

**VANILLA PANNACOTTA** spiced roasted plum

**APPLE & CINNAMON SPRING ROLL** purbeck vanilla ice cream, caramel sauce

**BLOOMSBURY CHEESE BOARD** fig & apple chutney, baguette (*supplement £4*)

### DESSERT WINE

		70ML	BOTTLE
5105D	<b>MUSCAT DE SAINT-JEAN DE MINERVOIS, DM LAS TAILHADES, 2014, 375ML</b>	5.5	25
5110CB	<b>CHÂTEAU SEPTY MONBAZILLAC, BORDEAUX 75CL</b>	4.9	45
5130CB	<b>CORNEY &amp; BARROW SAUTERNES 375ML</b>	9.5	45
5140CB	<b>SCHONBURGER BIDDENDEN VINEYARDS 2021 50CL</b>	12	55

### PORT

		70ML	BOTTLE
6135CB	<b>CROFT, LATE BOTTLED VINTAGE</b>	6.5	45
L6132CB	<b>WARRE'S OTIMA 10 YEAR OLD TAWNY 50C</b>	9	50
6155CB	<b>FONSECA, GUIMARAENS 2008 VINTAGE</b>	11	95
6172D	<b>WARRE'S 1977</b>		190

### SHERRY

		70ML
6190CB	<b>AMONTALLADO ANTONIO BARBADILLO</b>	5
6194CB	<b>FINO JARANA EMELIO LUSTAU</b>	6
6198CB	<b>SAN EMILIO PEDRO JIMENEZ SOLERA RESERVA EMILIO LUSTAU</b>	9

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.