

## **NIBBLES**

Marinated olives **3.5**

Candied Walnuts **3**

Garlic Bread / with Mozzarella **3/4**

## **STARTER**

Soup of the day **6**

Chicken Liver & Cognac Paté, wholemeal toast & pear chutney **7**

Grilled Goat's Cheese & smoked beetroot salad **7.5**

House Cured Gravavlax, dill dressing, capers with a bloody Mary shot **8.5**

Chilli coated Squid, aioli & mixed leaves **7**

Tiger Prawns, sweet chilli & lime dressing **8**

Smoked Duck Breast, candied walnuts with Parmesan, wild rocket & balsamic glaze **8.5**

Deep Fried Brie, raspberry coulis on mixed leaves **7**

## **MAIN COURSE**

Pea, Mint & Leek Risotto with rocket & Parmesan **12**

Rigatoni Al Norma – pasta in a cherry tomato, ricotta, aubergine & basil sauce **11**

Roast Citrus Glazed Fillet of Salmon with a Niçoise salad **16**

Fillet of Sea Bass, Salsa Verde, crushed new potatoes & wilted spinach **17**

Persian Chicken - Citrus & saffron marinated chicken breast, saffron scented rice & mixed leaves **15**

Corn Fed Supreme of Chicken, fine beans, béarnaise and French fries **17**

House Blend Beef Burger with cheese, smoked back bacon, lettuce, onion, dill cucumber, mustard mayonnaise & fries **13**

Le Bistro's Beef Stroganoff – Strips of beef pan-fried with cream and Cognac served with straw chips **15**

Breast of Barbary Duck with Marchand du Vin Sauce, parsnip mash & wilted Spinach **19**

Rib Eye, fries, onion rings & cherry vine tomatoes with either béarnaise, au poivre or garlic butter **23**

Fillet of Lamb, dauphinoise potatoes, wilted spinach & béarnaise **22**

## **SIDES**

French Fries, Straw Chips, Crushed New Potatoes, Parsnip Mash **3.5**

French Fried Onion Rings, Fine Green Beans, Sautéed Spinach, Rocket & Parmesan Salad, Mixed Leaf Salad, Dauphinoise Potatoes **3.95**

## DESSERTS /CHEESE

Belgian Chocolate Mousse **6.5**

Chocolate Brownie served with vanilla ice cream **6.5**

Sticky Toffee Pudding with toffee sauce & vanilla ice cream **6.5**

Crème Brûlée **6.5**

Vanilla Pannacota with strawberry & raspberry compote **6.5**

Pear & Amaretto Cheesecake **6.5**

Vacherin – Meringue, fruit sorbet, Chantilly cream & mixed berries **6.5**

Raspberry Semi Freddo **6.5**

Ice creams 1/2/3 scoops **2.5/4.5/6**

Sorbets 1/2/3 scoops **2.5/4.5/6**

Finest British & Continental Cheese with quince jelly, celery & biscuits **8.95**

### COFFEE

Espresso/Double **1.9/2.3**

Macchiato/Double **1.9/2.3**

Americano **2.3**

Cappuccino **2.4**

Latté **2.4**

Flat White **2.4**

Mocha **2.4**

Hot Chocolate **2.5**

Floater Coffee **3.5**

Liqueur Coffee **5.5**

### TEA

English Breakfast, Earl Grey, Green,  
Camomile, Peppermint **2**

Fresh Mint Tea **2.5**

### DESSERT WINE / PORT

NV Taylor's 10 year old Tawny Port 50ml **6**  
Douro, Portugal 20% abv

2008 Late Bottled Vintage Port, Quinta do  
Craсто 50ml **4**  
Douro, Portugal 20% abv

2006 Aleatico di Puglia, Francesco Candido  
100ml **5.9**  
Puglia, Italy 14% abv

2013 Muscat de Saint Jean de Minervois,  
Domaine de Barroubio 100ml **5.8**  
Languedoc Roussillon, France 15% abv

2011 Clos Dady, Sauternes 100ml **9.5**  
Bordeaux, France 13.5% abv

Le Bistro caters for all occasions; we also have a private room which is available for hire, please ask a member of staff for more information.

Some of our dishes may contain nuts or traces of, please notify us if you have any dietary requirements.

All of the above items are subject to availability. A suggested 10% service charge is added to all bills. This is distributed to the staff and is entirely voluntary.

Please note we may need to make minor alterations to this menu due to market shortages, price fluctuations or weather-related issues.