

NIBBLES

Marinated olives **3.5**

Candied Walnuts **3**

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

STARTER

Soup of the day **6**

Roasted Butternut Squash, Aubergine & Saffron Risotto, Rocket, Parmesan **6.5/11**

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

House Cured Gravavlax, dill dressing, capers, Bloody Mary shot **8.5**

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

King Prawn & Avocado Cocktail **8**

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

Caramelised Onion & Goat's Cheese Tart Tatin **7**

Mussels, white wine, cream, shallots/with fries as a main course **7.50/13**

MAIN COURSE

Ultimate Veggie Burger roasted mushroom, aubergine, red pepper, avocado & Haloumi cheese with tomato relish, mayonnaise & fries **12**

Sautéed Mixed Creamy Mushroom Tagliatelle, garlic crostini **11** add Chicken Schnitzel **3.5**

Roast Citrus Glazed Fillet of salmon, saffron vegetables **16**

Roast Loin of Hake, cannellini bean & chorizo cassoulet **14**

Citrus & saffron marinated chicken breast, saffron scented rice, Shiraz salad **15**

½ Spring Chicken Chargrilled, thyme, lemon, fries, aioli **15**

Ghorme Sabzi – Slow Cooked lamb in fresh herb, red kidney bean ragout served with saffron scented rice **14**

Calves Liver, smoked bacon, mashed potatoes, caramelised onions, port wine gravy **18**

House Blend Beef Burger 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**

Rump Cap Steak, rocket & cherry tomato salad, fries, béarnaise sauce, au poivre or garlic butter **17**

10oz Rib Eye Steak, fries, onion rings, béarnaise sauce, au poivre or garlic butter **22**

Fillet of Lamb, sautéed potatoes, baby spinach and béarnaise sauce **22**

SIDES

French Fries, Straw Chips, Mashed Potatoes **3.5**

French Fried Onion Rings, Fine Beans, Sautéed Spinach, Fine Green Beans, Mixed Leaf Salad
3.95

Sautéed Mushrooms in cream & cognac, Rocket & Parmesan Salad, Mixed Leaf Salad,
Dauphinoise Potatoes **4.25**

DESSERTS / CHEESE

Brioche Bread & Butter Pudding, whiskey marmalade & custard **6.95**

Chocolate cheesecake served with vanilla ice cream **6.95**

Belgian Chocolate Brownie served with vanilla ice cream **6.95**

Sticky Toffee Pudding with toffee sauce and vanilla ice cream **6.95**

Crème Brûlée **6.95**

French Lemon Tart **6.95**

Raspberry Semi Freddo **6.95**

Ice creams 1/2/3 scoops **2.95/4.95/6.95**

Sorbets 1/2/3 scoops **2.95/4.95/6.95**

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

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.