

Blue Strawberry Bistrot

DINNER MENU

Friday & Saturday 6.00pm-'til late

THREE COURSE DINNER £32.50

All of our dishes may contain traces of nuts. Please advise us of any food allergies or specific dietary requirements before ordering

STARTERS

- (v) Homemade soups: spicy sweet potato & butternut squash or: roasted tomato & basil (gf)
- Seafood cocktail; duet of crayfish & prawns in Marie Rose sauce topped with king prawn (gf)
- Goats cheese mousse: mushroom pate, dressed pea shoots, savoury cheese straw (gf)
- Pulled pork & chicken liver pate: home-made red onion jam, toasted onion & thyme bread (gf)
- Maldon smoked salmon served with smoked mackerel pate, beetroot salmon gravadlax, fennel slaw; baby water cress toasted wholemeal bread (gf) £3 supplement
- Smoked salmon bubble cake: served with poached egg, Hollandaise sauce (gf)

NIBBLES

- Marinated olives (gf) 2.95
- (v) Garlic & basil ciabatta with cheese 3.25
- 3.75

STARTER OR MAIN

- The Blue Strawberry Salad: dressed leaves, King prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)
- (v) Wild mushroom tagliatelle pasta: basil pesto & cream sauce, Italian Parmesan style hard cheese (gf)
- Steamed Scottish mussels in a garlic, shallot & white wine cream sauce (gf)
(Mains served with frites)

MAIN COURSE

- Free range chicken breast: sautéed potatoes, wild mushroom & truffle sauce (gf)
- Slow roasted belly of pork: crispy cracking, red wine jus, black pudding mash (gf)
- Chefs steak & mushroom pie: topped with a suet crust pastry, mash potato
- Venison rump: served pink, red cabbage, chestnut & red current sauce, fondant potato (gf)
- (v) Home-made tart: Mediterranean vegetable & Snowdonia cheddar dressed mixed salad & sweet potato frites
- (v) Vegetable suet pudding: leek, butternut squash, sage & sweet potato with vegetable gravy, mashed potato

FROM THE GRILL

- Grilled 8oz Sirloin steak: peppercorn sauce, hand cut chips, grilled mushroom & cherry tomatoes (gf) £3 supplement
- Grilled 8oz fillet steak: king prawns, garlic butter, sautéed potatoes (gf) £6 supplement
- 10oz veal cutlet: served pink, peppercorn sauce, sautéed potatoes, watercress salad (gf)

- Grilled skate wing: crayfish, tomato lemon butter, charlotte potatoes (gf)
- Pan-fried Seabass fillet: lemon & pea risotto, cherry tomatoes (gf)
- Trio of seafood: salmon, scallops & plaice: saffron cream, buttered spinach, new potatoes (gf)

All main courses are served with fresh vegetables or salad where required

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff