

Blue Strawberry Bistrot

LUNCH MENU

MONDAY-SATURDAY

Monday-Friday lunch 12.00pm-2.30 (last booking)

Saturday 12.00pm-3.00pm (last booking)

Two courses £17.95, third course from £4.50

Please advise us of any food allergies or specific dietary requirements before ordering

All dishes marked with (gf) either are or can be adapted to suit gluten free

NIBBLES

Marinated olives (gf)	3.50
(v)Garlic & basil ciabatta	3.50
with cheese	3.95

STARTERS

- (v) Homemade soup of the day (see today's special menu) (gf)
- Duet of chicken liver pate & pulled pork roulade: red onion jam, toasted thyme bread (gf)
- Seafood platter: Maldon smoked salmon, smoked mackerel pate, beetroot salmon gravadlax, mini prawn & crayfish cocktail, toasted rye bread, dressed pea shoots (gf) £3 supplement
- (v) Sautéed wild mushroom: on toasted brioche, topped with a poached egg & hollandaise sauce (gf)
- (v) Cider poached pear: Dolcelatte cheese, toasted walnuts & baby watercress (gf)

STARTER OR MAIN

- The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts, crisp croutons (gf)
- Steamed mussels: in white wine cream sauce with garlic, shallots & parsley (gf) £3/£6 supplement
(Starter with warm bread roll; Mains with frites)
- Bang bang chicken: on vegetable & egg noodles, spicy peanut sauce, poppadum
- (v) Tagliatelle pasta: roasted butternut squash, crispy sage, mascarpone and toasted pinenuts

MAIN COURSE

- Chef's pie of the day: (see today's special menu) served with mashed potato
- Slow cooked pork belly: black pudding mashed potatoes, red wine jus, crispy crackling (gf)
- Pan roasted chicken breast: creamed leeks, garlic & thyme, roasted new potatoes, crispy bacon
- (v)Homemade tart of the day: (see today's special menu) dressed leaves, sweet potato fries
- (v)Beetroot gnocchi: crispy Feta "Bon Bons" artichokes, tomatoes, sweet chilli jam
- Confit duck leg: chorizo, pancetta, cannellini bean & tomato cassoulet (gf)

FROM THE GRILL

- Char-Grilled 5oz Sirloin steak (med or well done) Béarnaise, baby watercress & frites (gf)
- Char-Grilled 8oz rump steak: peppercorn sauce, hand cut chips, cherry tomatoes, mushroom (gf) £3 supplement

- Baked haddock Mornay: with king prawns & glazed with Cheddar cheese, duchess potato
- Duet of salmon & plaice fillet: wilted spinach, hand-cut chips & Tartare sauce
- Pan-fried seabass fillet: on lemon & pea risotto, roasted cherry tomatoes, pea shoots and lemon oil (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