

Blue Strawberry Bistrot

DINNER MENU

MONDAY-THURSDAY EVENING

served from 6.00pm 'til late

Two courses £23.95 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 with cheese	3.50 3.95

STARTERS

- (v) Homemade soup of the day (see today's specials 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 & 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 & toasted pinenuts (gf)

MAIN COURSE

Chef's pie of the day: (see today's specials 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 (gf)

(v)Homemade tart of the day: (see today's specials 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 8oz rump steak: Béarnaise sauce, baby watercress & frites (gf)

Char-Grilled 8oz sirloin steak: peppercorn sauce, hand cut chips, cherry tomatoes, mushroom £3 supplement

Baked haddock Mornay: glazed with king prawns & Cheddar cheese, Duchess potato

Duet of salmon & plaice fillet: wilted spinach, hand-cut chips & Tartare sauce (gf)

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