

Blue Strawberry Bistrot

DINNER
MONDAY-SATURDAY
Served 5:30 'til late

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
Smoked almonds	2.50

STARTERS

(v) Curried cauliflower soup (gf)	5.25
Mediterranean fish soup (gf)	5.95
Potted Coronation chicken: red onion jam & garlic crostinis (gf)	6.95
Scallops St Jacques	9.95
(v) Mushroom & goats cheese pate: crostinis & mixed leaves (gf)	5.95
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostinis	7.50
Platter of smoked salmon: crispy red onions & capers (gf)	8.95
Oriental garlic King Prawns: oriental vegetables (gf)	9.95
Salmon tower: base of avocado, topped with horseradish crème fraiche (gf)	8.95

STARTER OR MAIN

(v) Linguini pasta: roasted butternut squash, crispy sage, Mascarpone & toasted pine nuts (gf) (mains with garlic bread)	6.95/12.95
King prawn, crab & chorizo Linguini: in white wine, tomato, garlic & chilli (mains with garlic bread) (gf)	9.95/17.95

SALADS

The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	6.95/13.95
(v) Moroccan salad: giant couscous, baby spinach, roasted chickpeas, pomegranate & aubergine, with Tzatziki dressing	6.95/12.95
Caeser salad: Tandoori salmon OR grilled chicken (gf)	9.95/14.95

MAIN COURSE

Chicken & mushroom pie: mashed potatoes & gravy Available in Medium Or Large	13.95/15.95
(v) Chickpea, leek pie & butternut squash pie: topped with puff pastry served with mashed potatoes	12.95
Slow cooked pork belly: mashed potatoes & crispy crackling (gf)	14.95
Chicken breast: Stroganoff sauce, savoury rice (gf)	14.95
(v) Feta, mint & quinoa "Bon Bons": sweet potato houmous asparagus, tomato & rocket salad(gf)	13.95
Confit duck leg: chorizo, pancetta, cannellini bean & tomato cassoulet (gf)	15.95
Grilled fillet of seabass: topped with tapenade, sunblushed tomato dressing, sautéed potatoes (gf)	16.95
(v) Baked goats cheese, spinach & red onion tart: mixed salad & sweet potato chips	12.95
Grilled wing of skate or whole plaice: caper & tomato butter, new potatoes	18.95
8oz Sirloin Steak: chips, grilled tomato & mushroom (gf)	20.95
Medallions of fillet steak: served pink or well done, peppercorn sauce & sautéed potatoes (gf)	24.95
Beef Wellington: sautéed potatoes	24.95
Chateaubriand (for two): served pink or well done, with grilled tomato, mushroom, sautéed potatoes & peppercorn sauce (gf)	29.50per person
Lobster grilled with garlic butter & herbs OR Thermidor served with frites & mixed salad (half or whole)	22.50/31.50
Fruit De Mer: King Prawns, smoked salmon, dressed crab, marinated salmon, potted spiced shrimp, Leigh on Sea cockles, potted salmon mayonnaise, Marie Rose sauce, garlic mayonnaise & crusty ciabatta (gf)	

SIDES

Sautéed potatoes	2.95	Mixed salad	3.25
Mixed fresh veg (for 1 or 2)	2.25/3.95	New potatoes	2.95
Tomato & rocket Salad	3.50	Garden peas	2.95
Garlic flat mushrooms	3.50	Chips	2.95
Onion rings & garlic mayo	3.95	Creamy mash	2.95

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

Afternoon Tea Menu now available

£19.50 per person- 24 hours' notice, £10pp deposit & booking required
Selection of sandwiches, cakes & homemade scones (vegetarian & gluten free options available)
Selection of teas & coffees