

Blue Strawberry Bistrot

SAMPLE 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) Mediterranean fish soup Or	5.50
Homemade soup of the day (see today's special menu) (gf)	4.95
Potted Coronation chicken: red onion jam & garlic crostinis (gf)	6.95
Scallops St Jacques	9.95
(v) Mushroom & goats cheese pate: crostini & mixed leaves (gf)	5.95
Platter of smoked salmon: capers & red onion	8.95
Oriental garlic King Prawns: oriental vegetables	9.95
Salmon tower: base of avocado, topped with horseradish crème fraiche	8.95

STARTER OR MAIN

(v) Linguini pasta: roasted butternut squash, crispy sage, Mascarpone & toasted pine nuts (gf) (mains with garlic bread)	6.95/11.50
King prawn, crab & chorizo Linguini: in white wine, tomato, garlic & chilli (mains with garlic bread) (gf)	8.95/15.50

SALADS

The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	6.95/13.95
Moroccan salad: giant couscous, baby spinach, roasted chickpeas, pomegranate & aubergine, with Tzatziki dressing	6.95/11.95
Caeser salad: Tandoori salmon OR grilled chicken (gf)	7.95/13.50

MAIN COURSE

Chicken & Mushroom Pie: mashed potatoes & gravy Available in Medium Or Large	13.95/19.95
(v) Vegetarian pie: mashed potatoes & gravy	12.95
Slow cooked pork belly: mashed potatoes & crispy crackling (gf)	15.95
Chicken Chasseur: savoury rice	14.95
Mushroom Stroganoff: savoury rice	13.95
Confit duck leg: chorizo, pancetta, cannellini bean & tomato cassoulet (gf)	16.95
Chargrilled Sashimi tuna steak: tapenade, sunblushed tomato dressing, sautéed potatoes & mixed salad (gf)	16.95
(v)Baked goats cheese, spinach & red onion tart: sweet potato chips	11.95
5oz Sirloin Steak: frites	13.95
8oz Sirloin Steak: frites, grilled tomato & mushroom	19.95
Medallions of fillet steak: peppercorn sauce & sautéed potatoes	17.95
Beef Wellington: sautéed potatoes	20.95
Lobster: grilled with garlic & herbs OR Lobster Thermidor (Both served with frites)	Half 21.50/Whole 29.95
Fruit De Mer: King Prawns, smoked salmon, dressed crab, smoked mackerel, potted brown shrimp, Leigh On Sea cockles, potted salmon mayonnaise, Marie Rose sauce, garlic mayonnaise & crusty ciabatta	25.00 for 1 person/45.00 for two

SIDES

Sautéed potatoes	2.95	Mixed salad	3.25
Mixed fresh veg (for 1 or 2)	1.95/2.50	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	3.50	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