

The Blue Strawberry Bistrot

Monday – Saturday 11.00 til late
Sample Menu (subject to possible changes)

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

All can be adapted to suit GF diet

(v) Marinated olives (gf)	3.95
Pork crackling: apple sauce dip	3.50
(v) Garlic & basil ciabatta	3.75
with cheese	4.25
(v) Smoked almonds	3.25

STARTERS

Homemade soup: (vg) Spiced squash & coconut (gf) OR (v) broccoli & blue cheese (gf)	5.95
Oriental pulled pork spring roll: sweet chilli dip (Vegan version made with seitan-protein rich wheat gluten)	7.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce with twist of smoked salmon (gf)	9.95
Maldon smoked salmon: potted smoked mackerel & blinis (gf)	10.25
(vg) Mushroom & garlic pate: crostini & mixed leaves (gf)	7.50
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini (gf)	7.95
King prawns: (6) in garlic & chilli butter (gf)	11.95
Salt & pepper squid: garlic mayonnaise dip	9.95
(v) Grilled goats cheese: beetroot carpaccio, rocket (gf)	9.50
Strips of fillet steak: warm Asian salad with "nuoc cham" dressing	10.50

STARTER OR MAIN

Shetland mussels: white wine garlic & herb cream (starter with bread roll, mains served with frites)	9.95/17.95
Tagliatelle pasta: Chorizo, artichoke, roasted red pepper, sunblushed tomatoes, spinach, cream cheese & pesto (gf)	9.95/17.95
(vg) tagliatelle pasta: wild mushrooms, baby spinach, peas & pine nuts (mains with garlic bread) (gf)	8.95/15.95
The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	8.95/15.95

MAIN COURSE

Half boneless duck: Cherry brandy jus, Dauphinoise potatoes (gf)	19.50
Blue strawberry fish pie: salmon, smoked haddock, king prawns & crayfish tails in a Mornay sauce with cheesy mashed potato	17.95
Chefs pie: shortcrust pastry, mashed potato	16.95
Slow cooked pork belly: mashed potato, red wine jus & crispy crackling (gf)	16.95
Free range chicken breast: tomato & chorizo ragu, sautéed potatoes (gf)	15.95
(v) Homemade tart: roasted red pepper, sunblushed tomatoes, Brie, cheddar & red onion jam	14.95
(vg) Mushroom & cashew nut wellington: new potatoes, vegan gravy	14.95
(vg) Steamed suet pudding: leek, butternut squash, sage & sweet potato, vegetable gravy, new potato	14.95
Baked Salmon fillet: soy & ginger dip, bok choy & vegetable egg noodles	16.95
Fillet of seabass: lobster bisque, new potatoes, prawn cake with garlic & chilli, (gf)	17.95
Calves liver: (pink) crispy bacon, bubble n squeak & red onion jus (gf)	18.50
Grilled skate wing: caper & tomato butter, new potatoes (gf)	19.95
Baked monkfish: glazed with Thermidor sauce with duchesse potatoes	22.95
8oz Sirloin Steak: mushroom, grilled tomato, peppercorn sauce & chips (gf)	25.95
Beef Wellington: Dauphinoise potatoes & red wine jus	32.95

SIDES

*All are or can be adapted to gluten free except where noted**

Creamy mash	2.95	Chips	2.95
Mixed fresh vegetables	2.25/3.95	New potatoes	2.95
Garden peas	2.95	Broccoli & garlic butter	3.95
*Onion rings & garlic mayo	3.50	Frites	2.95
Blue Strawberry Salad side	4.95	Mixed salad	3.25

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