

# The Blue Strawberry Bistrot

Monday – Saturday  
3.00pm '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

(v) Marinated olives (gf)	3.95
Pork crackling: apple sauce dip (gf)	3.50
(v) Garlic & basil ciabatta: with or without cheese	3.75/4.25
(v) Smoked almonds (gf)	3.25

## STARTERS

Homemade soup: (vg) roasted tomato & red pepper (gf) OR (v) broccoli & blue cheese (gf)	5.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce with twist of smoked salmon (gf)	9.95
Maldon smoked salmon: potted smoked mackerel pate (gf)	10.25
(vg) Mushroom & garlic pate: focaccia & mixed leaves (gf)	7.50
Chicken liver pate: topped with redcurrant jelly red onion jam & focaccia (gf)	7.95
King prawns: (6) in garlic & chilli butter (gf)	11.95
Salt & pepper squid: oriental vegetables, soy & ginger dressing	9.95
(v) Grilled goats cheese: beetroot carpaccio, rocket (gf)	9.50
Strips of fillet steak: warm Asian salad with "nuoc cham" dressing (chili, garlic, lime & soy)	10.50

## STARTER OR MAIN

Seafood Tagliatelle: King prawns, lobster, calamari & crayfish tails, chilli & garlic dressing (gf) (mains with garlic bread)	12.95/26.50
(vg) Tagliatelle pasta: artichoke, roasted red pepper, sunblushed tomatoes, spinach & pesto (gf) (mains with garlic bread)	9.95/17.95
The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	9.50/15.95
(v) Cauliflower wings: cauliflower florets in spicy batter, mango salsa & dressed leaves	7.95/14.95
Seared scallops: smoked ham, pea & saffron risotto starter (3), main course (5)	12.50/19.95

MARQUEE FOR HIRE FROM 20-50 GUESTS PERFECT FOR  
LUNCHES, BABY SHOWER, AFTERNOON TEA, WEDDINGS etc

BOTTOMLESS PROSECCO BRUNCHES, LIVE SINGERS  
& DRAG BINGO IN MARQUEE

PLEASE SEE STAFF FOR DETAILS

## MAIN COURSE

Slow roasted half boneless duck: Cherry brandy jus, Dauphinoise potatoes (gf)	20.50
Chefs pie: shortcrust pastry, mashed potato	16.95
Slow cooked pork belly: mashed potato, red wine jus & crispy crackling (gf)	16.95
Escalope of chicken breast topped with Neapolitan sauce & melted Mozzarella cheese sautéed potatoes (gf)	15.95
Calves liver: crispy bacon, bubble n squeak & red onion jus (gf)	18.95
8oz Sirloin Steak: mushroom, grilled tomato, peppercorn sauce & chips (gf)	25.95
Beef Wellington: Dauphinoise potatoes & red wine jus	32.95
(v) Homemade tart: red onion jam, Brie, spinach & tomato Sweet potato fries & mixed salad	15.95
(vg) Smashed avocado & tomato: on garlic bruschetta, spiced vegetable giant couc cous, chimichurri dressing (parsley, garlic, olive oil, oregano, red pepper flakes & red wine vinegar)	15.95
Baked Salmon fillet: soy & ginger dip, bok choy & vegetable egg noodles	16.95
Blue strawberry fish pie: salmon, smoked haddock, king prawns & crayfish tails in a Mornay sauce with cheesy mashed potato	17.95
Grilled skate wing: caper & tomato butter, new potatoes (gf)	19.95
Beer battered haddock & chips: Tartare sauce (gf)	15.95
Baked sole fillets & king prawns: pan-fried samphire & tomatoes, lobster sauce, new potatoes	19.95

## SIDES

Mashed potato	3.50	Chips	3.50
Mixed fresh vegetables	2.25/3.95	New potatoes	3.50
Garden peas	2.95	Broccoli & garlic butter	3.95
Blue Strawberry Salad side	4.95	Frittes	3.50
Cauliflower cheese	3.95	Mixed salad	3.95
Garlic flat mushrooms	4.25	Onion Rings	3.95

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