

The Blue Strawberry Bistrot

PLEASE NOTE THIS IS A SAMPLE MENU SUBJECT TO CHANGE

Served all day Monday-Saturday 12:00 '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 please advise us

PLEASE SEE TODAY'S SPECIAL FOR ADDITIONAL
DISHES BEFORE ORDERING

BOTTOMLESS PROSECCO LUNCH (Two hour sitting)

Available Monday-Saturday 12-4.30 (last booking)
Available 'til 30th November 2023

Must be pre booked & deposit of £10 per person paid

Prosecco Lunch: £39.95
Champagne Lunch: £59.95

NIBBLES

(vg) Marinated olives & sun blushed tomatoes (gf)	4.50
(v) Barbeque smoked cashews (gf)	3.25
Pork scratching: homemade apple sauce (gf)	4.50

STARTERS

(v) Homemade soup of the day (please see server)	6.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce with twist of smoked salmon (gf)	9.95
Chicken liver pate: topped with redcurrant jelly red onion jam & focaccia (gf)	8.95
Oriental pulled pork spring roll: sweet chilli dip	8.95
Fried chicken Karaage: homemade kimchi, wasabi mayo, furikake, coriander	12.95
(v) Baked Camembert: garlic, honey & rosemary, focaccia (gf)	9.95
(vg) Chickpea & sun blushed tomato pâté: pea shoot & tomato salad, toasted ciabatta (gf)	8.95
Seafood platter: king prawns, smoked salmon, smoked mackerel pate, salmon pastrami gravadlax & blinis (gf)	13.50
Nduja butter chili king prawns: parsley & lemon (gf)	12.95
Tempura monkfish: butter chicken sauce, samphire, chilli coriander mango yogurt	12.95

STARTER OR MAIN

The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	9.95/15.95
Crispy coated strips of fillet steak: sweet pickled red onions, sweet orange Asian salad with "nuoc cham" dressing (chili, garlic, lime & soy)	10.50/19.95

STEF'S SUMMER FAVES

By the bottle

Pink: Whispering Angel Cotes de Provence Rose	£52.95
White: Gavi di Gavi 'La Battistina'	£32.95
Red: Primitivo Tacco Barocco	£29.95
Bubbles: New Hall Sparkling Bacchus	£29.95

Please see drinks list for full selection

MAIN COURSE

Pie of the day: served with mashed potato	17.95
Slow cooked pork belly: creamy mashed potato, red wine jus & crispy crackling (gf)	18.95
Chicken breast: wild mushroom fricassée & potato gnocchi	20.95
Calves liver: crisp Parma ham, bubble n squeak, red onion jus (gf)	20.95
Tagliatelle pasta: chorizo & nduja ragu, burrata & basil	19.95
Add garlic bread	1.50
8oz Sirloin Steak: garlic mushroom, grilled tomato, peppercorn sauce, thick cut chips (gf)	27.50
'Blue Strawberry' mixed grill: 4oz fillet steak, smoked bacon, Cumberland sausage, herb crumbed lamb cutlet, garlic mushrooms, onion rings, fried egg, thick cut chips, peppercorn sauce & spicy ketchup	28.95
(vg) Mediterranean vegetable & chickpea pie: herb new potatoes & vegan gravy	16.95
Blue strawberry fish pie: salmon, smoked haddock, king prawns & crayfish tails in a Mornay sauce with duchess potato	18.95
Fillet of salmon: chorizo ragu, sun blushed tomato romesco (contains nuts), sauté potatoes	22.95
Hake Kiev: crab & garlic butter, parmentier potatoes, saffron tomato sauce	22.95

SIDES

Chips	3.95	Mixed salad	3.95
Mixed fresh vegetables	2.95/4.25	Garlic flat mushrooms	4.50
Garden peas	2.95	Onion Rings	4.50
Blue Strawberry Salad side	4.95	Frittes	3.95
Baked cauliflower cheese (for two)	4.95		

For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff