



# Bistro

## Restaurant



Monday – Thursday 7.15-8.30pm

Friday – Sunday 7.00-8.30pm

# Appetisers

## **Soup of the day**

*served with bread roll and butter*

£4.50

## **Vegetable spring rolls (vegan)**

*Five crisp wrapped vegetable spring rolls set on a bed of leaves with a sweet chilli dip*

£4.95

## **Cheesy garlic ciabatta**

*Torn pieces of ciabatta baked with a smothering of garlic butter topped with melted cheese*

£4.95

## **Traditional Prawn cocktail**

*prawns coated in a Marie rose sauce,*

*served with brown bread and butter*

£4.95

# Small plates -light bites

Something to share between 2 or have to yourself

**All £5.95 per plate**

## **Wings & Ribs**

*Reggae Reggae chicken wings and slow cooked bourbon BBQ pork ribs.*

## **Indian selection**

*Onion bhaji, vegetable samosa, vegetable pakora and aloo tikki*

*served with mango & passionfruit yoghurt dip*

## **Ocean bites**

*Breaded whitebait and panko breaded prawns served with*

*a choice of Marie rose sauce or sweet chili dip*

## **Mushroom & brie**

*breaded button mushrooms with rosemary breaded brie wedges,*

*served with a tomato and herb dip*

## **Lamb koftas**

*Moroccan style lamb koftas skewered and served with a spicy salsa sauce*

## **Triple cheese nachos**

*cheesy tortilla chips smothered with a peppery nacho sauce, finished with melted cheese*

## From the grill

### **Flame Grilled 8oz Sirloin steak**

*Flame grilled to your liking  
served with grilled tomato, roasted button mushrooms, chips and peas*  
£17

**Add a sauce                      £1.50**

*Creamy pepper                      Diane                      Blue cheese*

### **Ham, Eggs & Chips**

*Hand carved sugar baked ham with 2 fried eggs and a side of chips and garden peas*  
£13

### **Chicken tikka stack**

*Marinated breast of chicken, baked and sliced, served between baked mini-Nann  
with a diced tomato and onion salad, served with a cucumber raita,  
choice of chips or rice*  
£13

### **Moroccan lamb tagine**

*Lamb marinated in ginger, turmeric and cinnamon,  
slow cooked in a tomato, sultana and apricot sauce,  
topped with toasted flaked almonds with a side portion of basmati rice*  
£13

### **Pan roast pork**

*Sauteed pork loin steak set on a seed mustard mash with peas,  
chantray carrots and a side of gravy*  
£13

## Main Dishes

### **Whitby scampi**

*Breaded wholetail scampi served with chips, peas and tartare sauce*  
£13

### **Lemon salmon**

*salmon gently poached in a lemon, wine and herb stock  
served with peas, green beans and new potatoes with a parsley sauce.*  
£13

### **Mediterranean hake**

*Butter baked fillet of hake dusted with a medley of Mediterranean herbs  
served upon a bed of pan-fried tomatoes, peppers, potatoes and mangetout and mixed leaves*  
£13

# Main Dishes

## **Red wine & Thyme braised beef**

*Braised steak, slow cooked with a red wine & thyme jus, served on a bed of mash, peas and channay carrots with a pan jus gravy*

*£14*

## **Vegetable Sweet and sour (vegan)**

*Sauteed courgettes, mangetout, red onions, sweet pepper and baby corn, smothered in a sweet and sour sauce served on a bed of rice.*

*£13*

## **Sweet and sour Pork**

*Strips of pork, sauteed courgette, mangetout, red onions, sweet pepper and baby corn, smothered in a sweet and sour sauce served on a bed of rice.*

*£13*

## **Fish & chips**

*Traditional Deep-fried fish, chips and choice of garden peas or mushy peas  
(subject to availability)*

*£14*

## **Thai red vegetable curry (v)**

*Pan fried vegetables bound in a spicy red Thai and coconut curry sauce  
served with a side of rice or chips*

*£13*

## **Vegetable Ciambotta (v)**

*A hearty Italian stew of garlic, onions, sweet potato, egg plant and vegetables  
in a tomato and basil stew, served with a side of baked ciabatta*

*£13*

## **Beef Ciambotta**

*A hearty Italian stew with strips of sautéed beef, garlic, onions, sweet potato, egg plant, vegetables  
in a tomato and basil stew served with a side of baked ciabatta*

*£14.50*

## **Broccoli and blue cheese (v)**

*Sauteed onion, leeks, mushroom and broccoli with crushed new potatoes, in a creamy blue  
cheese sauce, topped with an oat, cranberry and toasted nut crunch*

*£13*

## **Homemade beef lasagne & garlic bread**

*minced beef, slow cooked in a rich tomato and herb sauce,  
layered with a creamy cheese sauce and pasta sheets,  
topped with sliced tomatoes and grilled cheese.  
served with baked garlic slices*

*£13*