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# Bistro

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**2 COURSES 30, 3 COURSES 35**

## STARTERS

### **Mushroom Soup (V)**

Morel dust, kalamata tapenade croute

Cotes de Provence, Château Gairoird Rosé, France

Or

### **Prawn Tempura**

Creamy spicy baby gem salad, samphire & gari

Sancerre Domaine de Michel Girard et Fils, Loire, France

Or

### **Bistro Samosa Chaat (V)**

Onion, tomato & coriander salsa, duo of  
chutney – tamarind & mint, crispy vermicelli

Chardonnay Nielson by Byron Santa Barbara Country, California

## MAINS

### **Grilled Salmon**

Served with creamed potato mash, seasonal grilled vegetables & caper beurre blanc

Chablis Louis Moreau, France

Or

### **Chicken Tikka Masala**

Indo British classic of spiced chicken tikka in  
flavourful tomato gravy, pounded spices & fresh coriander served with steamed rice

Albarino La Val Orballo, Rias Baixas, Spain

Or

### **Wild Mushroom Risotto (V)**

Parmesan shavings, Enoki garnish & mushroom pâté

Fat Bastard Pinot Noir, Thierry & Guy, France

## DESSERTS

### **Earl Grey Cambridge burnt cream caramel & cream cigar**

Gewurztraminer, Trimbach, Alsace, France

Or

### **Sticky toffee pudding classic clotted cream & pecan brittle**

Grahams LBV port

**Optional wine pairing at 17 pp 2 courses/24 pp 3 courses with 125 ml glasses each**

*V – Vegetarian options*

*Please alert the Manager of any food allergy or any special dietary requirements*

*A 12.5% discretionary service charge will be added to your bill.*