

Danielle's Bistro

2 Courses £20 / 3 Courses £23

Tuesday 7th October - Saturday 11th October

Lunch Tues-Fri 12pm-1.30pm & Dinner Tues-Sat 5.30pm-8.30pm

Starters

Smoked Mackerel Pâté
& Sourdough Toast

Roasted Cauliflower & Cheddar Soup
served with Crusty Bread (v)

Prawn & Honeydew Melon
Salad with Marie Rose Sauce (gf)

Honey Roasted Beetroot
& Feta Cheese Salad (gf), (v)

Black Pudding & Smoked Back Bacon
with Diane Sauce

Creamy Garlic Mushrooms
served on Sourdough Toast (v)

Warm Bread Roll with Butter £1

Main Courses

Flattened Pork Medallions, Black Pudding, Peppercorn Sauce, Veg & Roast Potatoes

Slow Braised Beef & Shallots with Red Wine Sauce, Veg & Mash (gf)

Ricotta & Asparagus Ravioli with Tomato & Herb Marinara Sauce (v)

Grilled Sea Bream Fillet with Fishcake, Tarragon Cream Sauce, Veg & Roast Potatoes

Roasted Chicken Breast with Veg & Roast Potatoes *choose your sauce* (gf)

Cheddar, Leek & Bacon Sauce

(Cream, Cheddar Cheese, Bacon & Leek)

Vodka Sauce

(Tomato, Cream, Bacon, Mushrooms, Pesto & Vodka)

Peppercorn Sauce

(Green Peppercorns, Cream, Brandy & Black Pepper)

Desserts

Oven Baked Rice Pudding with Sultanas & Nutmeg (gf), (v)

Warm Belgian Waffle, Vanilla Ice Cream, Butterscotch Sauce & Crushed Walnuts (v)

Fresh Cream Profiteroles with Chocolate Sauce (v)

2 Scoop of Ice Cream or Sorbet (gf), (v)

Or choose a Dessert from the Blackboard for £3 extra

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

**Feel free to mix and match dishes
from the supplement menu for the extra amount shown**

Minimum food spend £20