

Danielle's Bistro

2 Courses £20 / 3 Courses £25

Tuesday 3rd March - Saturday 7th March 2026

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

Starters

Chicken Liver Pâté,
Apricot Chutney & Toast

Roasted Tomato & Red Pepper 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

Salmon & Haddock Fishcake
with Prawns & Tarragon Cream

Warm Bread Roll with Butter £1

Main Courses

(All served with an individual portion of Veg and Roasted Potatoes unless stated otherwise)

Flattened Pork Medallions, Black Pudding & Peppercorn Sauce

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

Mushroom, Spinach & Brie Wellington with Creamy Tomato Pesto Sauce (v)

Grilled Salmon Fillet drizzled with Hot Honey (gf)

Roasted Chicken Breast with Cheddar, Leek & Bacon Sauce (gf)

Desserts

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

Apple & Blackcurrant Crumble with Vanilla Custard (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