



Danielle's Bistro



2 Courses £20 / 3 Courses £25

Tuesday 6th October - Saturday 10th October

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

Starters

Smoked Salmon 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

(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 & Mash (gf)

Pan Fried Halloumi with Butternut Squash & Bean Chilli (v), (gf)

Grilled Tilapia Fillet with Peas, Spinach & Tarragon Cream Sauce

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

Starters with Supplement

- Honey, Garlic & Chilli Tiger Prawns with Chorizo (gf) +£6
Smoked Salmon, Prawns & Honeydew Melon Salad (v), (gf) +£6
Twice Baked Cheddar Cheese & Leek Soufflé (v) +£5
Blue Stilton, Apple & Walnut Salad (v), (gf) +£2
Halloumi, Chorizo & Pine Nut Salad (gf) +£3

Main Courses with Supplement

8oz Fillet Steak (gf) +£17

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)
served with Veg and Garlic & Rosemary Roast Potatoes

10oz Sirloin Steak (gf) +£10

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)
served with Veg and Garlic & Rosemary Roast Potatoes

Half Duck (gf) +£8

5-hour Slow Roasted, with an Orange & Cointreau Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Lamb Shank (gf) +£8

6-hour Slow Roasted, falls off the bone, with Shallot and Red Wine Sauce
served with Veg & Buttery Mashed Potato

Pork Belly (gf) +£7

8-hour Slow Cooked, melt in the mouth texture, Lots of Crackling, Apple Sauce & Red Wine Gravy
served with Veg and Garlic & Rosemary Roast Potatoes

Chicken & Tiger (gf) +£6

Roasted Chicken Breast with 4 Garlic Tiger Prawns & Creamy Cajun Spiced Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Crispy Duck Leg (gf) +£3

4-hour Slow Roasted, with an Orange & Cointreau Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Grilled Salmon (gf) +£5

White Wine, Cream & Tarragon Sauce with Prawns
served with Veg and Garlic & Rosemary Roast Potatoes

Bass & Tiger (gf) +£9

Large Sea Bass Fillet with 4 Garlic Tiger Prawns
served with Veg and Garlic & Rosemary Roast Potatoes

Mushroom, Spinach & Brie Wellington (v) +£4

Creamy Tomato & Pesto Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

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