



Bistro Menu

Starters

Soup of the Day with Onion Bread	£5.50
Beef Shin Croquettes with Truffle Mayonnaise	£6.50
Falafel, Houmous, Harissa Yoghurt, Pomegranate Seeds & Puffed Rice (Vg)	£6.00
Queen Scallop & North Sea Crab Thermidor Parmesan & Mozzarella Crumb	£9.00
Classic Prawn Cocktail, Baby Gem Lettuce, Granny Smith Apple & Bloody Mary Dressing	£7.95
Smooth Chicken Parfait, Onion Chutney & Caramelized Onion Toast	£6.00
Pan Fried Mini Chorizo with Red Wine, Bay & Honey	£6.00
Prawn & Mango Salad, Sugar Snaps, Radish & Coriander with Nam Jim Dressing	£7.50
Togarashi Spiced Soft Shell Crab with Wasabi Mayonnaise	£8.00
Baked Camembert, Beamish Honey, Garlic & Walnuts (To Share) (v)	£12.00

Mains

Miso Salmon, Poached Tiger Prawn Tails, Mixed Vegetables & Miso Sauce	£16.00
Tandoori Monkfish with Carrot, Chickpea & Coriander Salad & Yoghurt	£18.00
Pan Roasted Shetland Cod, Hazelnuts, Brown Shrimps & Samphire	£16.00
Northern Beer Battered Haddock, Chips, Mushy Peas Tartar Sauce & lemon	£13.50
Cauliflower Steak, Shawarma Spice, Pickles, Almonds & Green Sauce (Vg)	£13.00
Sweet Potato, Chick Pea & Spinach Curry with Thai Sticky Rice (Vg)	£13.00
Panko Crumbed Chicken Kiev with Wild Garlic Butter, Red Cabbage & Harissa Coleslaw with Sweet Potato Fries	£14.50
Slow Roasted Beef Short Rib with Treacle & Thyme, Smoked Mash & English Mustard	£15.00
Bistro Rump Steak, Korean Steak Sauce, Sweet Potato Fries & Cucumber Pickle	£17.50
Chargrilled Sirloin Steak, Semi-Dried Tomato, Flat Mushroom, Pepper Sauce & Skinny Fries	£22.50

Side Dishes

Bistro Salad	£3.00	Skinny Fries	£3.00
Creamy Mash	£3.00	Chunky Chips	£3.00
Seasonal Vegetables	£3.50	Sweet Potato Fries	£4.00
Onion Petals	£3.50	Roast Potatoes in Miso Butter	£3.75
Braised Red Cabbage	£3.25		

Please Inform our Team of any Dietary Requirements or Allergies

Allergen information on request

(v) Suitable for Vegetarians (Vg) Suitable for Vegans