

# **Bistro du Vin**

## PRIX FIXE MENU

2 COURSES – £24.95 | 3 COURSES – £29.95 Add a 175ml glass of house wine or bottle of beer for £3.50

## HORS D'OEUVRES



**CHAMPIGNONS SAUTÉS** [VGI] Sautéed mushrooms, Madeira sauce, toasted sourdough (222kcal)

CUISSES DE GRENOUILLE À L'AIL RÔTIES AU FOUR

Oven roasted garlic frogs legs, black chickpea houmous, pea shoots (236kcal)

SAUMON FUMÉ

Severn & Wye smoked salmon, treacle soda bread and fromage Blanc (297kcal)

## CARPACCIO DE PASTÈQUE, FETA AFFINÉE EN FÛT [VGIA]

Watermelon carpaccio, barrel aged feta, roasted pumpkin seeds, shallots and rocket (396kcal)

## PLATS PRINCIPAUX



POULET JAUNE ÉLEVÉ AU MAÏS

Corn fed chicken breast, Ratte potato, Lyonaise salad (706kcal)

MERLUAU BEURRE NOISETTE

Brown butter baked hake, samphire, cucumber and mace croutons (419kcal)

BROCOLI RÔTI & POIS CHICHES [VGI]

Roasted broccoli, chickpeas, whipped feta, charred red peppers (743kcal)

### SALADE MAISON

Baby kale, edamame beans, quinoa and alfalfa sprouts (227kcal) Add: Chicken (234kcal), Tiger Prawns (70kcal) or Halloumi (208kcal) 🗇 Choice of topping included

DESSERTS



### CRÈME BRÛLÉE [V] (717kcal)

### POTAU CHOCOLAT [V]

Valrhona 'Nyangbo' chocolate, condensed milk and vanilla madeleine (671kcal)

DÉLICE MYRTILLES, CRÈME AU CITRON [VGI]

Blueberry and lemon curd fool (222kcal)

GLACES ET SORBETS [VGIA] (34kcal)

## ASSIETTE DE FROMAGE

French artisan cheese, biscuits and chutney (487kcal) 🛇 £2.95 Supplement





For further information on allergens please scan here.