

# Welcome Back!

## Bistro Set Menu

2 Courses £29/ 3 Courses £34

Soupe de Poisson de chez nous with all the trimmings

Seared Tuna on a heritage spring carrot puree with an avocado and herb salsa

Chicken liver parfait with caramelised red onion marmalade  
and toasted sourdough

Six Escargots with garlic and parsley butter

Soupe de legumes with root vegetable crisps (Vg)



Filet of Hake with a fricassee of tri-colour English vine cherry tomatoes  
and spring greens

The Bistro Classic Fishcake on a bed of spinach with lemon and parsley sauce

Crispy confit pork belly with purple sprouting broccoli, sage and apple sauce

Grilled Spatchcock Chicken with baby leaf salad and aioli

Spring pea and broad bean risotto with basil pesto (V)

Slow roasted Aubergine with a wild mushroom and lemon thyme fricassee,  
Tamarind sauce (Vg)



Wye Valley New seasons English rhubarb tart with Crème Anglaise

Dark chocolate mousse with candied blood orange

Warm sticky toffee pudding with salted caramel sauce

Crème Brûlée with red berry and cassis compote

Selection of three cheeses with homemade bread, grapes  
and celery (supplement £3.50)



## Specials of the day

### Et Le Boeuf!

Served with frites, selection of  
Béarnaise, peppercorn sauce or garlic butter

Price includes your choice of starter

Purebred Hereford Rib-Eye steak  
dry aged for 25 days (240g) £34

One-kilo Purebred Hereford Côte de boeuf on the bone,  
dry aged for 35 days , for two £39.50 per person

### Side Dishes £4.50

Fine green beans

Pommes frites

Salade verte

Pommes nouvelles

Purple sprouting broccoli

Bread basket with salted butter or olive oil £2.50

**Chef: Julian Marshall**

Food and allergies intolerance before ordering please speak to our staff about your requirements.

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff,  
will be added to your bill