

Dinner

Where possible our produce is locally sourced, organic, fairly traded and freshly cooked in our kitchen.

Platters

Bistro mezze: homemade falafels, houmous, salsa, olives and garlic bread
£5.95 single or £10.95 for two U

Fish platter: Bistro mezze plus smoked salmon and prawn beignets
£7.95 single or £12.95 for two

Meat platter: Bistro mezze plus salt beef beignets and rilette of game
£7.95 single or £12.95 for two

Vegetarian platter: Bistro mezze plus vegetarian mushroom beignets and grilled halloumi
£7.95 single or £12.95 for two U

Snacks

Strip of marinated olives
£3.75U

Bowl of garlic bread
£2.95U

Starters

Homemade soup of the day
£4.95 U

Oak smoked salmon with cracked black pepper
£6.95

Rilette of game and garlic toast
£6.95

Mushroom and herb soufflé fritters with chilli jam
£4.95U

Main courses

The Bistro 'Steak & Chips'

8 oz grilled Rib eye steak from Pewsey Vale, home cut chunky chips, mushrooms
£17.55

Aromatic crispy duck parcel with homemade teriyaki sauce
£14.95

Ham, cheese & mushroom crepe
£11.95

Bistro mezze as above (Mains size) U
£10.95

Fish/meat/vegetarian platter as above (Mains size)
£12.95

Fish special

Freshly caught in Cornwall – with us by lunchtime

Raclette cheese and mushroom crepe U
£10.55

Mild coconut vegetable curry with braised tofu and sticky rice U
£10.95

All our main courses are served with local vegetables

Please see our dessert board for exciting homemade treats