

## Anniversary Menu

2 courses and a glass of wine for £10.00

Available every Monday 5 till 10

### To start

Garlic bread

Soup of the day

Salad maison with green beans, olives, tomato and red onions. **V**

Paté served with homemade chutney and granary toast.

Whitebait lightly dusted with lemon pepper served with aioli.

### Main courses

Moules mariniere steamed with onions, garlic, white wine and cream.

Moules Espagnol steamed with onions, garlic and chorizo.

Saumon poached salmon, dill and pasta tossed in a cream and white wine sauce.

Pithivier aux poulet pan fried chicken and leeks bound in cheese sauce and served in a puff pastry tart.

Pithivier aux legumes leeks and mushrooms bound in Provencal sauce in puff pastry. **V**

Galette du poisson a smoked haddock, mashed potato, leek and cheddar fish cake served with citrus mayonnaise.

Salade au Roquefort a salad of Roquefort cheese, figs, cherry tomatoes and seasonal leaves finished with a balsamic reduction. **V**

Steak Dianne pan fried with mushrooms, brandy, cream and Dijon served with fries. **Add £1.50**

Saucisson lamb and mint sausages served on a cabbage and leek mash with a rosemary jus. **Add £1.50**

### Side orders @ £2.50

Fries | Mash potato | New potatoes | Garlic bread | Warm bread | Mixed salad

*The word bistro derives from the Russian "bystro" which means quick and according to an urban legend it entered the French language during the Russian occupation of Paris in 1815. Cossacks who wanted to be served quickly would shout "bystro!".*

**V** meat free | **N** contains nuts (as we use nuts any meal may contain a trace of nut)

**If you have an allergy please inform us**