

Early Bird Menu

2 courses and a glass of wine from £10.00

Available All night Monday and on Tuesday to Saturday 5.00-6.30

Starters

Garlic bread

Soup of the day

Salad maison with olives, tomato and red onions. **v gf**

Pate served with homemade chutney and granary toast.

Asperges hollandaise, grilled asparagus drizzled with warm hollandaise sauce **Add £1.00**

Main courses

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

Moules Provencal steamed with onions, garlic, tomatoes and herbs. **gf**

Saucisson pork and apple sausages served on a creamy mash with a rosemary jus

Chicken rosti pan fried chicken and char grilled veg with a Roquefort sauce.

Vegetable rosti char-grilled vegetables bound with tomato sauce on a potato rosti topped with goat's cheese. **v**

Galette du poisson a smoked haddock, mashed potato, leek and cheddar fish cake served with homemade tartar sauce.

Tagliatelle aux champignon mushrooms, garlic and pasta bound with a tarragon and Roquefort cream. **v**

Steak rosti pan fried steak served on a potato rosti and finished with a creamy peppered sauce **Add £1.50**

Sea bass pan fried sea bass with asparagus and pesto mash **Add £1.50**

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!".

As we use nuts in our kitchen, please inform us if you have any allergies and we will try our best to cater for you.

gf denotes Gluten Free and **v** denotes Vegetarian