



## BISTRO SET MENU

**£19 FOR 2 COURSES**

**£23 FOR 3 COURSES**

Spiced parsnip and apple soup with parsnip crisps (V)

Atlantic king prawn and avocado cocktail with  
Marie Rose sauce

Roasted cauliflower croquettes with  
Colston Basset stilton dip (V)

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Seared Scottish salmon, wilted spinach, clam, tomato and  
tarragon braised butterbeans

Coq au vin, smoked bacon, caramelized onions, button mushrooms,  
creamed potato and red wine sauce

Risotto of ginger marinated pumpkin, rosemary goats cheese crispy  
sage and lemon oil (V)

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Rhubarb and apple crumble with vanilla custard

Caramelised coconut rice pudding with mango and  
lime compote

Selection of homemade ice creams and sorbets