

# BISTRO

## AUTUMN TASTER MENU

£45 per person

Thursday to Saturday • Book before 7.15pm

### 1ST COURSE

**Home Made Soup of the Day** *GF V (usually VG)*

**Mixed Breads**, Feta, Olives and Pickled Red Onion.

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### 2ND COURSE

**Moroccan Cauliflower Bites**, Tzatziki, Hummus and Flat Bread. *VG*

**Sautéed Pear**, Danish Blue Cheese, Hazelnut Pesto and Parsnip Crisps. *GF V*

**Roast Pumpkin**, Goats' Cheese and Sage. *GF V*

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### 3RD COURSE

**Warm Smoked Mackerel**, Apple and Chorizo Salad. *GF*

**Cod** with lentils and pancetta.

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### 4TH COURSE

**Rosemary and Sage Crusted Pork Tenderloin**, potato purée, red wine & mushroom sauce and wilted spinach. *GF (can be DF)*

**Roast Broccoli Steak** in a tomato butter sauce with crispy potatoes. *V*

**Guinea Fowl Supreme**, Dauphinoise potato, rich chicken jus, cabbage and peas. *GF*

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### 5TH COURSE DESSERT

Choose from our seasonal dessert board.

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### 6TH COURSE

*Optional with £8 supplement*

**Welsh Cheese Board** A trio of Welsh cheeses, mixed crackers, red onion marmalade and fruits.