

ST AIDANS BISTRO

Head chef – Andy Wilson

French onion soup, gruyere cheese crouton
£8

Fresh crab & fennel crostini, avocado mayonnaise
£12

Chicken liver parfait, caramelised onion chutney, toasted brioche
£9

Mature cheddar & leek tartlet, cherry tomato & cucumber salad, pesto dressing
£8

Smoked haddock rarebit, creamed leeks
£11

ALL MAIN COURSES SERVED WITH VEGETABLES

Roasted hake, butterbean, tomato & chorizo cassoulet
£19

Roasted pork loin, honey & mustard cream sauce, colcannon mash
£19

Pan fried chicken breast, chestnut mushroom & tarragon cream sauce,
roasted new potatoes, crispy prosciutto
£18

Baked seatrout, asparagus,
roasted garlic & rosemary potatoes, hollandaise sauce
£19

Roasted butternut, spinach & chickpea curry, basmati rice
£17

A **discretionary** service charge of 10% is added to all tables. **All** service charge and gratuities are split between every member of staff.

For special dietary requirements or allergy information, please speak with our staff before ordering.
Please note that there is no room charge facility available, and all bistro bills are requested to be settled on the night.

Rob, Tegan, Andy, Daniel, Andrew & Ryan hope you enjoy your evening!