

ST AIDANS BISTRO

Head chef – Andy Wilson

French onion soup, gruyere cheese crouton (v)
£8.5

Fresh crab & dill crostini
Fresh brown and white crabmeat, pea shoots, crusty bread
£14

Chicken liver parfait, caramelised onion chutney, toasted brioche
£9.5

Mature cheddar & leek tartlet, warm cauliflower puree, local leaves (v)
£9

Smoked haddock 'Ferne Island Ale' rarebit, creamed leeks
£12

ALL MAIN COURSES ARE SERVED WITH VEGETABLES
£19.5

Roasted hake fillet,
Butterbean, tomato & chorizo cassoulet, pesto drizzle

Pan fried pork fillet medallions, honey & mustard cream sauce,
'Northumberland Green' colcannon mash

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

Baked seatrout supreme, grilled asparagus,
roasted garlic & rosemary potatoes, warm hollandaise sauce

Roasted butternut, spinach & chickpea curry, mango chutney,
mini garlic naan, basmati rice (v)

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, Freya & Tertia hope you enjoy your evening!