AT THE BLUE DOOR BISTRO

À LA CARTE MENU

STARTER

	CAULIFLOWER SOUP (VG, GF) Curried cauliflower popcorn	2.50	H FORMAN AND SON SMOKED SALMON Traditional garnish	20
	PUMPKIN AND SAGE TORTELLINI (V) Brown butter and goat's cheese	16	HAM HOCK TERRINE Piccalilli, toasted focaccia and apple gel	19
	KING PRAWN & CRAYFISH COCKTAIL (GF) Avocado and Bloody Mary dressing	19		
SALAD				
	RCH SIGNATURE CHOPPED SALAD (GF) Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato	20	BUTTERNUT SQUASH SALAD (VG) Bulgar wheat, apricots and sultanas	16
MAIN COURSE				
	BATTERED COD AND CHIPS Tartare sauce and chip shop curry sauce	26	DUCK COTTAGE PIE (GF) > Creamy mash potato and seasonal vegetables	32
	PAN FRIED GNOCCHI WITH SPINACH (VG) Wild mushrooms and vegan feta	20	SEARED SUPREME OF SALMON Lemon herb crust, crushed new potatoes and Champagne butter sauce	37
GRILL				
	14OZ RIBEYE STEAK (GF) Peppercorn or blue cheese sauce	38	BLACK BEAN BURGER (V) Avocado, tomato and chipotle sauce	20
	THE MONTAGUE BURGER Brioche bun, relish, cheese, coleslaw, salad	20	LINE CAUGHT CHARGRILLED SEA BASS (GF)	26
	PORK TOMAHAWK (GF) Café de Paris butter	32	Tomato, lime-chilli dressing	
SIDES				
	CHUNKY CHIPS (VG)	5	CREAMED SPINACH (V)	5
	NEW POTATOES (V)	5	PORTOBELLO MUSHROOMS (V)	5
	SEASONAL VEGETABLES (V)	5	MIXED OR GREEN SALAD (VG)	5
	MASHED POTATOES (V)	5	BASMATI RICE (V,GF)	5