

AT THE BLUE DOOR BISTRO

À LA CARTE MENU

TO BEGIN

CREAM OF AUBERGINE SOUP (VG)	8	BLACK PEPPER PRAWNS	18
Toasted cumin, coriander pesto, sour cream		Coriander, yoghurt and mint	
SPINACH & RICOTTA TORTELLINI	15	H. FORMAN & SON SMOKED SALMON	20
Pancetta, sage, pine nuts		Traditional garnish	

SALADS

RCH SIGNATURE CHOPPED SALAD (GF)	22	GRILLED CHICKEN CAESAR SALAD	18
Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato		Anchovies	
ROASTED BUTTERNUT SQUASH SALAD (VG)	16		
Hummus, pine nuts, feta, dates			

SIGNATURE MAINS

HERB CRUSTED FILLET OF BEEF	38	SEARED LINE CAUGHT SEA BASS	34
Mushroom, artichoke, spinach fricassée, red wine jus		Braised fennel, onion bhaji, star anise jus	
DUCK RAGÚ WITH STROZZAPRETI PASTA	28	WILD MUSHROOM & TARRAGON RISOTTO (VG)	20
Aged Parmesan, confit tomato		Baby spinach, salsa verde	
BATTERED COD & CHIPS	26		
Tartare sauce, chip shop curry sauce			

THE GRILL

14OZ RIBEYE STEAK (GF)	36	BLACK BEAN BURGER (V)	20
Peppercorn or blue cheese sauce		Avocado, tomato, chipotle sauce	
THE MONTAGUE BURGER	20	GRILLED TUNA LOIN	28
Brioche bun, relish, cheese, coleslaw, salad		Corno peppers, coriander, capers	
LAMB CUTLETS	36		
Caesar Baby Gem wedges			

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
PARSNIP PURÉE (V)	5	BASMATI RICE (V, GF)	5

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.
Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.*

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free