

AT THE BLUE DOOR BISTRO

MINISTRONE SOUP (VG) <i>autumn vegetables and gnocchi</i>	9.50	BALLOTINE OF CHICKEN <i>mushrooms, spinach, goat's cheese fritter</i>	26
SMOKED DUCK BREAST (GF) <i>tea poached fig, fennel, orange gel, pak choy</i>	17	DUCK COTTAGE PIE (GF) 🍷 <i>creamy mash potato, seasonal vegetables</i>	32
H FORMAN & SON SMOKED SALMON <i>traditional garnish</i>	20	TRADITIONAL BATTERED COD AND CHIPS <i>tartare sauce, traditional curry sauce</i>	26
POACHED HENS EGG, LEEK AND POTATO GRATIN (V) <i>celeriac purée, Parmesan crumb</i>	14.50	PAN SEARED MONKFISH (GF) <i>roasted pumpkin purée, sautéed kale, pickled shallots, maple bacon crisp</i>	37
LOBSTER RAVIOLI <i>seafood bisque reduction available as a Main for 30</i>	19	CAVATELLI PASTA (VG) <i>tomato and basil sauce, Burrella</i>	20
PORK & HAGGIS SCOTCH EGG <i>bacon jam, whiskey mayonnaise</i>	16	14OZ RIBEYE STEAK (GF) <i>peppercorn or blue cheese sauce</i>	38
MCCARTHY SALAD (GF) 🍷 <i>chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato</i>	20	THE MONTAGUE BURGER <i>brioche bun, relish, cheese, coleslaw, salad</i>	20
WARM BUTTERNUT SQUASH SALAD (VG) <i>bulgar wheat, apricots, sultanas</i>	16	BEER & BLACK TREACLE GLAZED CELERIAC STEAK BURGER (V) <i>brioche bun, mushroom ketchup, coleslaw, side salad</i>	19
CHUNKY CHIPS (VG)	5	CHARGRILLED SEA BASS FILLET (GF) <i>tomatoes, lime-chilli dressing</i>	26
NEW POTATOES (V)	5	20OZ PORK TOMAHAWK (GF) <i>Café de Paris butter</i>	32
SEASONAL VEGETABLES (V)	5	CREAMED SPINACH (V)	5
MASHED POTATOES (V)	5	PORTOBELLO MUSHROOMS (V)	5
		MIXED or GREEN SALAD (VG)	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.

🍷 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free