

AT THE BLUE DOOR BISTRO

À LA CARTE MENU

STARTERS

MELON & DILL GAZPACHO (VG)	8	PAN FRIED SCALLOPS	17
<i>Garlic croutons, feta cheese</i>		<i>Spicy mango salsa, compressed cucumber</i>	
SPINACH & RICOTTA TORTELLINI	15	H. FORMAN & SON SMOKED SALMON	20
<i>Pancetta, sage, pine nuts</i>		<i>Traditional garnish</i>	

SALADS

RCH SIGNATURE CHOPPED SALAD (GF)	20	GRILLED CHICKEN CAESAR SALAD	16
<i>Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato</i>		<i>Anchovies</i>	
HERITAGE TOMATOES & BURRATA SALAD (V)	16	STRAWBERRY, FETA & QUINOA SALAD (VG)	14
<i>Basil oil</i>		<i>Toasted pecans, balsamic dressing</i>	

MAIN COURSES

HERB CRUSTED FILLET OF BEEF	38	SUPREME OF SEA BASS	34
<i>Fondant potato, carrot & horseradish broth</i>		<i>Crushed new potatoes, bouillabaisse sauce</i>	
CORN FED BREAST OF CHICKEN	26	PASTA PRIMAVERA (VG)	20
<i>Creamed spinach, pineapple salsa</i>		<i>Summer vegetables in marinara sauce</i>	
BATTERED COD & CHIPS	26		
<i>Tartare sauce, chip shop curry sauce</i>			

THE GRILL

14OZ RIBEYE STEAK (GF)	36	BLACK BEAN BURGER (V)	20
<i>Peppercorn or blue cheese sauce</i>		<i>Avocado, tomato, chipotle sauce</i>	
THE MONTAGUE BURGER	20	GRILLED TUNA LOIN	28
<i>Brioche bun, relish, cheese, coleslaw, salad</i>		<i>Salad Niçoise</i>	
PORK TOMAHAWK (GF)	32		
<i>Café de Paris butter</i>			

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 POTOATOES (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.*



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