

# AT THE BLUE DOOR BISTRO

## À LA CARTE MENU

### STARTER

CAULIFLOWER SOUP (VG,GF) <i>curried cauliflower popcorn</i>	9.50	H FORMAN AND SON SMOKED SALMON <i>traditional garnish</i>	20
PUMPKIN AND SAGE TORTELLINI (V) <i>brown butter and goat's cheese</i>	16	HAM HOCK TERRINE <i>piccalilli, toasted focaccia and apple gel</i>	19
KING PRAWN & CRAYFISH COCKTAIL (GF) <i>avocado and Bloody Mary dressing</i>	19		

### SALAD

RCH SIGNIATURE CHOPPED SALAD (GF) 🍴 20 <i>chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato</i>		BUTTERNUT SQUASH SALAD (VG) <i>bulgar wheat, apricots and sultanas</i>	16
--	--	---	----

### MAIN COURSE

TRADITIONAL ROAST TURKEY <i>pigs in blankets, roast potatoes, chestnut stuffing and seasonal vegetables</i>	32	DUCK COTTAGE PIE (GF) 🍴 32 <i>creamy mash potato topping and seasonal vegetables</i>	32
BATTERED COD AND CHIPS <i>tartare sauce and chip shop curry sauce</i>	26	SEARED SUPREME OF SALMON <i>lemon herb crust, crushed new potatoes and Champagne butter sauce</i>	37
PAN FRIED GNOCCHI WITH SPINACH (VG) <i>wild mushrooms and vegan feta</i>	20		

### GRILL

14OZ RIBEYE STEAK (GF) <i>peppercorn or blue cheese sauce</i>	38	BLACK BEAN BURGER (V) <i>avocado, tomato and chipotle sauce</i>	20
THE MONTAGUE BURGER <i>brioche bun, relish, cheese, coleslaw, salad</i>	20	LINE CAUGHT CHARGRILLED SEA BASS (GF) <i>tomato, lime-chilli dressing</i>	26
PORK TOMAHAWK (GF) <i>café de Paris butter</i>	32		

### 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

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