

# THE BLUE DOOR BISTRO

## À LA CARTE MENU

### TO BEGIN

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

### SALAD

RCH SIGNATURE CHOPPED SALAD (GF) Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato	20	GRILLED CHICKEN CAESAR SALAD Anchovies	18
ROASTED BUTTERNUT SQUASH SALAD (VG) Hummus, pine nuts, feta, dates	16		

### SIGNATURE MAINS


HERB CRUSTED FILLET OF BEEF Mushroom, artichoke, spinach fricassée, red wine jus	38	SEARED LINE CAUGHT SEA BASS Braised fennel, onion bhaji, star anise jus	34
TRADITIONAL ROAST TURKEY Pigs in blankets, roast potatoes, chestnut stuffing, seasonal vegetables	32	WILD MUSHROOM & TARRAGON RISOTTO (VG) Baby spinach, salsa verde	20
BATTERED COD & CHIPS Tartare sauce, chip shop curry sauce	26		

### GRILLS

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

### 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

 A favourite signature dish of Mrs T, our Founder. (V) Vegetarian | (VG) Vegan |  
Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.  
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.