## AT THE BLUE DOOR BISTRO

## À LA CARTE MENU

## **STARTERS**

CREAM OF AUBERGINE SOUP (VG) Toasted cumin, coriander pesto, sour cream	8	BLACK PEPPER PRAWNS Coriander, yogurt and mint	18
SPINACH & RICOTTA TORTELLINI Pancetta, sage, pine nuts	15	H. FORMAN & SON SMOKED SALMON Traditional garnish	20
SALADS			
RCH SIGNATURE CHOPPED SALAD (GF) Chicken, smoked bacon, avocado, beetroot, egg, ch	<b>22</b> neese,	GRILLED CHICKEN CAESAR SALAD Anchovies	18
ROASTED BUTTERNUT SQUASH SALAD (VG Hummus, pine nuts, feta, dates	) 16		
MAIN COURSES			
HERB CRUSTED FILLET OF BEEF Mushroom, artichoke, spinach fricassee, red wine j	<b>38</b> us	SEARED LINE CAUGHT SEA BASS Braised fennel, onion bhaji, star anise jus	34
DUCK RAGU WITH STROZZAPRETI PASTA Aged parmesan, confit tomato	28	WILD MUSHROOM & TARRAGON RISOTTO (VG) Baby spinach, salsa verde	20
BATTERED COD & CHIPS Tartare sauce, chip shop curry sauce	26		
THE GRILL			
14OZ RIBEYE STEAK (GF) Peppercorn or blue cheese sauce	36	BLACK BEAN BURGER (V) Avocado, tomato, chipotle sauce	20
THE MONTAGUE BURGER Brioche bun, relish, cheese, coleslaw, salad	20	<b>GRILLED TUNA LOIN</b> 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
PARSNIP PUREE (V)	5	BASMATI RICE (V, GF)	5





