

THE BLUE DOOR BISTRO

À LA CARTE MENU

STARTERS

MELON & DILL GAZPACHO (VG)	8	BLACK PEPPER PRAWNS	17
Garlic croutons, feta cheese		Coriander, yoghurt and mint	
SPINACH & RICOTTA TORTELLINI	15	H. FORMAN & SON SMOKED SALMON	20
Pancetta, sage, pine nuts		Traditional garnish	

SALADS

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

MAIN COURSES

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

THE GRILL

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

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

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free



A favourite signature dish of Mrs T, our Founder and President.

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.