

Blue Door

BISTRO

TABLE D'HÔTE MENU

STARTERS

Pea Velouté (vg, gf)

Radishes, mint and parsley pesto

Gorgonzola and Chicory Salad

Poached apple, pecans

Ham Hock Terrine

Grilled ciabatta, piccalilli, toffee apples

MAIN COURSES

Chicken Breast with Spring Greens

Pomme purée, morel cream sauce

Sea Trout Provençale (gf)

Tomato and red wine sauce, crushed new potatoes

Pappardelle Pasta Primavera (vg)

Seasonal vegetables, tomato sauce, Parmesan

DESSERTS

Bea Tollman's Cheesecake 🍴

Honeycomb ice cream, fruit coulis

Warm Apple and Rhubarb Charlotte (vg)

Vanilla bean ice cream

Classic Tiramisú

(vg) vegan | (gf) gluten-free

🍴 Denotes 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.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate.

All prices are subject to a discretionary 15% service charge. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.