

AT THE BLUE DOOR BISTRO

TABLE D'HÔTE MENU

TO BEGIN

CREAM OF AUBERGINE SOUP (VG)
Toasted cumin, coriander pesto, sour cream

ROASTED BUTTERNUT SQUASH SALAD (VG)
Hummus, pine nuts, feta, dates

SPINACH & RICOTTA TORTELLINI
Pancetta, sage, pine nuts

SIGNATURE MAINS

DUCK RAGÚ WITH STROZZAPRETI PASTA
Aged Parmesan, confit tomato

PRAWN STROGANOFF (GF)
Basmati rice

WILD MUSHROOM RISOTTO (VG)
Baby spinach, salsa verde

TO FINISH

BEA TOLLMAN'S BAKED VANILLA
CHEESECAKE 🍷
Fruit coulis

BUTTERSCOTCH PANNA COTTA (VG)
Blackberries and gingerbread crumb

BLACK FOREST GÂTEAU
Raspberry sorbet, crème fraîche

*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.
All prices are subject to a discretionary 15% service charge.*

🍷 A favourite signature dish of Mrs T, our Founder and President | (VG) Vegan