Bistro menu

LEVEL 2 AND CHEF LEONA KO

STARTERS

MINESTA DE ORZO SOUP
minestroni style soup with tomato,
basil and orzo pasta

DUCK RILLETTES
slow cooked cuck served with brioche and pickles

PRAWN AND AVACADO SALAD
Crisp fresh prawns served with an avocado salad and our signature dressing

MAINS

LEMON AND HERB PLAICE
lemon and herb breaded plaice with warm courgette and potato salad and a lemon and dill sauce

CORNED BEEF HASH
slow-cooked beef brisket with herby potatoes and a poached egg served with crisp bread and homemade stout sauce.

ROASTED VEGEATBLE LASAGNA
Bold claim! The best vegetable lasagna youve tried so far

DESSERT

APPLE TARTE TATIN
crispy buttery pastry baked with thinly sliced apple
served with toffee sauce and ice cream

CREME BRULE
Creamy classic Creme brule

KEY LIME PIE
Beautifully torte key lime pie, with
buttery crispy crust and meringue.

£25 PER PERSON