

# Bistro on The Square

## STARTERS

Jerusalem artichoke velouté, smoked chicken & croutons	7.50
Slow baked French onion tart fines	8.50
Indochine style soft shell crab tempura, glass noodle salad, chilli & lime dressing	9.50
Grilled 'Crotin de Chevignol' on sourdough toast, truffle honey & pine nut dressing, baby watercress	9.50
Saint Daniel ham, marinated figs in aged balsamic, smoked almonds & endive salad	10.50
Aromatic pork belly with seared native scallops, sweet pea puree	11.50

## MAINS

Slow Braised Norfolk rabbit leg, apple fondant, creamed celeriac, walnut & calvados sauce	18.50
Fillet of venison Vaudoise, with wild mushroom, chestnut & bacon fricassee, pickled red cabbage, potato dumplings & red wine jus	19.50
Cornish mussels 'Moules Marinières' in white wine garlic, thyme and cream sauce with homemade twice cooked French fries	14.50
A casserole of "Hachis Parmentier", cottage pie French style, slow braised Dedham Vale beef with Emmental & parsley crust, green leaf salad, mustard vinaigrette	14.50
Homemade pumpkin ravioli, sage butter, pine nuts & parmesan	14.50
Fillet of wild sea bass, spinach, brown shrimp & caper butter	19.50
Moroccan Lamb, apricot & preserved lemon Tagine, Almond couscous, cucumber & mint salad, yoghurt dressing	16.50

## SIDES

Green leaf salad	3.90
Steamed spinach in olive oil & garlic	3.90
Homemade twice cooked French fries with Chef's own ketchup & mayonnaise	3.90
Potato Dumplings	3.90
Pomme mousseline	3.90

*A discretionary 12.5% service charge shall be included in your bill for all table service.*