

evenings 5:30pm - 8:30pm

### appetisers

crusty bread 3.50 - crusty bread & olives 4.50 – cheese & east coast cured meats 8.50

### starters & mains

	bijou size	main
<b>soup</b> of the day with crusty bread	4.50	
<b>pigeon parfait</b> , plum chutney, watercress	8.00	
<b>pan fried hake</b> , asparagus, potato rosti	7.00	14.00
<b>vegetable curry</b> , rice, chickpea pancakes	7.00	14.00
<b>beef daube cassoulet</b> , potato, crusty bread	8.00	14.00
<b>hot smoked salmon fishcakes</b> sweet chilli mayo, salad	6.00	12.00
<b>haddock fillet</b> in a crispy batter, fries, tartare sauce, bijou mushy peas	6.00	12.00
<b>crispy calamari</b> , orange, fennel, coriander, salad	8.00	14.00
<b>beef chilli nachos</b> , sour cream, guacamole, cheese, jalapenos	8.00	14.00
<b>steak</b> – check the board for todays cut		20.00

### burgers

**burgers** – on brioche bun, pickle slaw, served with fries and salad

<b>6oz beef burger</b> with cheddar cheese (contains pork)	10.00
<b>breaded chicken fillet burger</b>	10.00
<b>falafel spinach &amp; veggie burger</b> with or without halloumi	10.00
extra burger toppings –cheese/bacon/mushrooms/blue cheese/egg/jalapeño	1.00 each

### sides

mixed veg – 3.50    mixed salad - 3.50    fries - 3.50

### desserts

<b>di rollo's ice cream</b> , homemade brandy crisp	5.00
<b>hot chocolate fondant</b> , ice cream, coulis	6.00
<b>spring berry &amp; mint marscapone brulee</b> , crunch	6.00
<b>hot chocolate fudge cake</b> (gluten & dairy free)	6.00
<b>cheeseboard</b> , oatcakes, chutney	6.50