

B I S T R O 276

Dinner

To Start

Bread basket	9
<i>local olive oil, garlic butter, sea salt</i>	
Crumbed Portobello mushrooms	10
<i>served with a blue cheese dip</i>	
Marinated olives	7

Entree

Pulled pork croquettes	10
<i>with a smoked chipotle mayo</i>	
Green lipped mussels	14
<i>white wine and garlic butter, toasted ciabatta</i>	

Soups and Salads

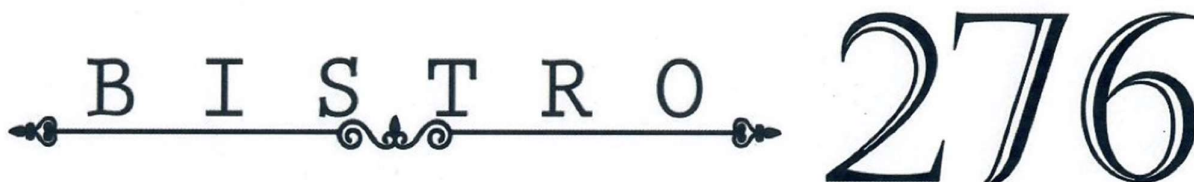
Seafood chowder	20
<i>mussels, clams, fish and salmon with toasted ciabatta</i>	
Soup of the day	15
<i>served with fresh bread</i>	
Squid and prawn salad	22
<i>cherry tomatoes, mint, coriander, mixed salad leaves, cucumber GF DF</i>	
Roast vegetables and feta salad	23
<i>tahini yogurt, hummus, toasted pumpkin seeds GF</i>	

Main Event

Lamb backstrap	36
<i>grilled polenta, carrot puree, baby vegetables, jus</i>	
Beef fillet	38
<i>sauté spinach, duck fat potatoes, jus, béarnaise sauce</i>	
Market fish of the day	36
<i>pan fried, fennel and spinach risotto, romesco sauce</i>	
Cider fish and chips	24
<i>served with a mixed leaf salad with our own tartare sauce</i>	
Chicken chasseur	35
<i>creamy potato, rich tomato sauce, bacon, mushrooms, tarragon</i>	
Roast Pumpkin Pappardelle pasta	28
<i>creamy pesto sauce,</i>	

Sides

Crumbed Portobello mushrooms	10
<i>served with a blue cheese dip</i>	
New potatoes with garlic butter	8
Seasonal vegetables	8
Fries and aioli	8.5



To finish

Dark chocolate mousse <i>amaretti biscuits, whipped cream GF</i>	14
Affogato <i>with aged sherry, coffee and ice cream GF</i>	14
Sticky date pudding <i>vanilla mascarpone, butterscotch sauce</i>	14
Creme Brulee <i>vanilla coffee almond biscotti</i>	14
Baked cheesecake <i>berry compote, whipped cream</i>	14
Sorbet <i>today's flavor GF DF</i>	9
Cheese board <i>brie, smoked cheddar, blue, fruits, house made crackers</i>	21
Handmade chocolate and fruit truffles	4.5

SEIFRIED Sweet Agnes Riesling	60ml glass	9.5
	Bottle	55
Pedro Ximenez 12 year old sherry	100ml glass	13.5
KisU Ice Cider – Intense still ice cider	100ml glass	11

Liqueur Coffee

Irish whiskey	Cointreau	Galliano	Baileys	Kahlua	15
Taylor's Fine Tawny Port	12	Taylor's 10 year old Tawny Port	17		
Taylor's Fine Ruby Port	12				

CLASSIC MALT - doubles

Talisker – 10 years	15.00	Lagavulin – 16 years	19.50
Oban – 14 years	19.50	Cragganmore – 12 years	16.50
Dalwhinnie – 15 years	17.50	Glenkinchie – 12 year	16.00