# BISTRO NOIR EVENING MENU

1 COURSE £15 MAIN

2 COURSES **£20** STARTER & MAIN

3 COURSES £25 STARTER, MAIN & DESERT

#### **APPETISERS**

### BOARDS £15

**ORIENTAL:** Duck spring rolls, chicken gyozas, salt & pepper squid & prawn toast **FRENCH:** Camembert with roast garlic, grapes & fruit chutney with artisan bread v **BEDOUIN:** Falafel, houmous, tzatziki, feta & olive salad with artisan bread v

POSH PLOUGHMANS: Cheeses, crackers & artisan bread, cheese roll, walnuts, fresh fruit and delislaw v

MEDITERRANEAN: Mixed olives & artisan bread with balsamic dipping oil v £6.50

# **STARTERS**

HOUMOUS with toasted bread v £6

JAPANESE GYOZA sweet chilli sauce £7

SOUP OF THE DAY v £5

CHEFS PATE toasted bread & fruit chutney £6.50

DUCK SPRING ROLLS with hoisin sauce £7

### MAINS from £15

TRADITIONAL FISH & CHIPS with chunky chips, mushy peas & tartare sauce

SRI LANKAN CHICKEN CURRY mildly spiced with fragrant rice

TERIYAKI SALMON with wok fired vegetables & jasmine rice £5 extra

PRAWN WANTON NOODLE SOUP with oriental greens

SIRLOIN STEAK served with pepper sauce & chunky chips £7 extra

SPICY JAMAICAN SOUL FOOD Jerk chicken breast, spicy creole gravy, fried plantain with rice & peas

BURGERS served with deli mayo & chunky chips SALT & PEPPER CHICKEN BURGER BEEF BURGER WITH CHEESE SPICY BEAN BURGER v vg BEYOND MEAT BURGER v vg £3 extra

#### SIDES

HALLOUMI FRIES with honey dressing v £7
SALT & PEPPER CHUNKY CHIPS v £6
GARLIC BREAD & CHEESE v £6
FETA & OLIVE SALAD v £6

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES