

Bluecoat BISTRO

CONTEMPORARY CREATIVE COOKING

APPETISERS

Homemade breads , olive oil, balsamic, butter	3.25
Marinated olives	2.95
Pickled anchovies , toasted ciabatta	2.45

STARTERS AND SHARING PLATES

Homemade soup , warm bread, butter (v/ve option available)	3.75
Kidderton ash goats cheese , watermelon, heritage tomatoes, beetroot oil (v)	3.95
Smoked salmon , avocado cream, fennel wafers, toasted sour dough	5.25
Slow cooked duck , apricot and orange salad, black pepper crisps	4.95
Fried calamari , lemon mayo, chorizo oil	4.95
Charcuterie and cheese board , homemade bread, pickles, dips, chutneys	11.95
Vegetarian sharing plate , beetroot, natural hummus, goats cheese, piquillo peppers, olives, breads, dips, chutneys (v/ve option available)	9.95

SALADS

Bluecoat house salad , summer leaves, avocado, crispy quinoa, heritage tomatoes, cucumber, boiled eggs, pomegranate (v/ve option available)	st 5.25 m/c 8.95
Roquette, peach and parmesan salad , aged balsamic dressing (v/ve option available)	4.45

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MAINS

Pork belly , bacon and spring onion mash, sweet onion sauce	10.95
Linguine of butternut squash , spinach, asparagus, tomato (v,gf/ve option available)	8.45
Aged minute steak , hand cut chips, peppercorn cream sauce	10.95
Beer battered fish , chips, pea puree and tartare sauce	9.95
Risotto of smoked haddock , grain mustard, poached egg (v/ve option available)	9.95
Supreme of chicken with parma ham , basil, mozzarella, new potatoes, asparagus	9.95
Frittata of summer greens , yoghurt, mint (v)	8.95
Soft shell crab burger , spicy mayo, sweet potato fries	9.95

SIDE ORDERS

Buttery mashed potato	2.45
Sweet potato fries	2.45
Market vegetables	2.45
Chunky chips	2.45

DESSERTS

Individual raspberry trifle , mango, strawberry	3.95
Caramelised apple tart , vanilla bean ice cream, butterscotch sauce	3.95
British cheese plate , plum chutney, crackers	3.95