

AT THE BLUE DOOR BISTRO

À LA CARTE MENU

STARTER

CAULIFLOWER SOUP (VG, GF) <i>Curried cauliflower popcorn</i>	9.50	H FORMAN AND SON SMOKED SALMON <i>Traditional garnish</i>	20
PUMPKIN AND SAGE TORTELLINI (V) <i>Brown butter and goat's cheese</i>	16	HAM HOCK TERRINE <i>Piccalilli, toasted focaccia and apple gel</i>	19
KING PRAWN & CRAYFISH COCKTAIL (GF) <i>Avocado and Bloody Mary dressing</i>	19		

SALAD

RCH SIGNATURE CHOPPED SALAD (GF) 🍴 20 <i>Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato</i>		BUTTERNUT SQUASH SALAD (VG) <i>Bulgar wheat, apricots and sultanas</i>	16
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MAIN COURSE

BATTERED COD AND CHIPS <i>Tartare sauce and chip shop curry sauce</i>	26	DUCK COTTAGE PIE (GF) 🍴 32 <i>Creamy mash potato and seasonal vegetables</i>	
PAN FRIED GNOCCHI WITH SPINACH (VG) <i>Wild mushrooms and vegan feta</i>	20	SEARED SUPREME OF SALMON <i>Lemon herb crust, crushed new potatoes and Champagne butter sauce</i>	37

GRILL

14OZ RIBEYE STEAK (GF) <i>Peppercorn or blue cheese sauce</i>	38	BLACK BEAN BURGER (V) <i>Avocado, tomato and chipotle sauce</i>	20
THE MONTAGUE BURGER <i>Brioche bun, relish, cheese, coleslaw, salad</i>	20	LINE CAUGHT CHARGRILLED SEA BASS (GF) <i>Tomato, lime-chilli dressing</i>	26
PORK TOMAHAWK (GF) <i>Café de Paris butter</i>	32		

SIDES

CHUNKY CHIPS (VG)	5	CREAMED SPINACH (V)	5
NEW POTATOES (V)	5	PORTOBELLO MUSHROOMS (V)	5
SEASONAL VEGETABLES (V)	5	MIXED OR GREEN SALAD (VG)	5
MASHED POTATOES (V)	5	BASMATI RICE (V,GF)	5

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.
Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

🍴 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free