

# Bistro Menu

Our lighter menu for those who do not want a long dining experience but demand the same high standard of sustainable fresh, not frozen fish, locally sourced meat and vegetables, pasta and homemade breads that are freshly prepared and made in our own kitchen.

## Starters

Bread basket, (selection of home made breads served with unsalted butter or virgin olive oil and balsamic vinegar)	1.95
Soup du jour (our daily changing soup) served with homemade roll	4.95
Wild mushroom fricassée with chive and cheese toast	6.95
Ham hock terrine, red onion marmalade, mini caramelized onion loaf, dressed leaves.	6.95
Salmon fishcake, panache of vegetables with fish cream sauce.	6.95

## Main courses

Beer battered "fish 'n chips" (triple cooked), minted peas and homemade tartar sauce.	10.95
Cumberland sausage rings, Alston mustard mash, onion gravy and seasonal vegetables.	10.95
Plain or melted mozzarella "in the middle" homemade steak burger,	Plain 10.95 Cheese 11.95
Fresh papperdelle pasta with basil pesto, toasted pine nuts and parmesan shavings.	10.95
10oz. rib eye steak, triple cooked chips, beer battered onion rings confit cherry tomato salad, grilled mushrooms, peppercorn sauce.	19.95

## Side Dishes

Triple cooked chips	3.95
Side salad	3.95
Battered onion rings	3.95
Creamed spinach	3.95
Seasonal vegetables	3.95
Mashed potatoes	3.95

## Desserts

Lovelady sticky toffee pudding, caramel sauce, served with cream or ice cream	6.95
Lovelady selection of fresh fruit salad	5.95
Coconut & rum flavoured vanilla panna cotta	6.95
Duo of wonderful homemade ice cream	5.95
Luxury Lovelady specials of vanilla ice cream served in a tall glass drizzled with espresso coffee	7.95
Lace your ice cream with a shot of liqueur such as Baileys or Tia Maria	9.95
A selection of local cheeses, served with crisp bread and homemade chutney	7.95

## Tea and Coffee

Pot of tea	2.50
Espresso	1.80
Double espresso	2.50
Cappuccino	2.50
Café Latte	2.50
Cafetiere	2.50

