

TO START

SEARED KING PRAWNS (GFO)	9.95
Served in a white wine and tarragon sauce with warm homemade bread	
BABY BACK RIBS	8.95
Coated in a sweet pork glaze	
TURKISH CYPRIOT SAKSUKA (V GFO)	7.95
Mediterranean vegetables with a rich tomato ragu, fried egg and warm homemade bread	
TRUFFLE & PARMESAN RISOTTO FRITTERS (V)	7.95
Served with herb mayo	
PORK BELLY BITES	8.95
Coated in a sweet bbq bourbon glaze	
PORK CHIPOLATAS	8.95
Coated with spicy tomato and honey glaze	
CHICKEN LIVER PATE & ONION JAM (GFO)	7.95
Served with warm homemade bread	
GARLIC CHEDDAR & TARRAGON MUSHROOMS (V GFO)	7.95
Served with warm homemade bread	
MIXED OLIVES (V GFO VGO)	4.95

SIDES

PAN FRIED GREENS (V VGO GFO)	5.95
SLAW (V GFO)	3.95
SKIN ON FRIES (V VGO GFO)	4.95
MEDITERRANEAN VEGETABLES (V GFO VGO)	5.95
Mixed leaves, sweet potato, courgette, onion, peppers, butternut squash, aubergine, feta & herb oil	
GARLIC MASH (V)	4.95
GARDEN SALAD (V VGO GFO)	4.95
Mixed leaves, beef tomato, cucumber, red onion, olive oil & lemon	
PATATAS BRAVAS (V)	5.95
Served with tomato ragu & lemon aioli	
MAC & CHEESE (V)	6.95
Homemade creamy béchamel mac and cheese with mature cheddar & mozzarella make it a main for 13.95	

V- Vegetarian VGO- Vegan option GFO- Gluten free option

BISTRO 36

CHEF'S SIGNATURE DISH

BEEF WELLINGTON 34.95

Prime fillet wrapped in serrano ham with mushroom & spinach duxelle in a light crispy puff pastry with garlic mash + sauce for 3.50
allow 30 to 45 mins cook time



MAIN COURSE

CHICKEN MILANESE*	17.95
Linguine cooked in a rich tomato ragu with breaded chicken fillet & homemade garlic bread	
SALMON FILLET (GFO)	19.95
Choice of spiced or herb infused salmon fillet Choice of skin on fries & salad or garlic mash & roasted vegetables + sauce for 3.50	
SPANISH RED PEPPER AND CHICKPEA COUS COUS* (V VGO GFO)	14.95
Roasted red pepper, red onion, paprika chickpeas, sun-dried tomato, mixed leaves & herb aioli	
THAI SALT AND PEPPER SEABASS CHUNKS	19.95
Served with skin on fries, salad & herb mayo	
SEAFOOD LINGUINE*	24.95
Seabass, salmon, prawns with a creamy seafood bisque & greens	
LAMB RUMP (GFO)	25.95
Served with garlic mash, mediterranean vegetables, silver skin onions, beetroot jam & red wine jus	
BISTRO 36 BURGER (GFO)	21.95
Steak patty, chicken breast, pork belly, monterey jack cheese, onion jam, mixed leaves, pickles & bistro 36 special sauce served with skin on fries & slaw	
THREE MUSHROOM WELLINGTON (V VGO)	17.95
Field, chestnut & button mushroom wrapped in braised savoy cabbage, spinach & chestnut mushroom duxelle in a light crispy puff pastry served with garlic mash & roasted vegetables +sauce for 3.50	

EXTRAS	Add extras to any dish with a *
+ PORK BELLY	6.95
+ KING PRAWNS	7.95
+ MIXED MUSHROOM	4.95
+ CHICKEN	6.95

SHARERS

HONEY ROASTED BAKED CAMEMBERT (V GFO)	16.95
Served with herb oil, balsamic olive oil, onion chutney & warm homemade bread	
MEAT SHARER	29.95
Pork chipolatas, pork belly, ribs, chicken chunks served with salad & a selection of sauces	
HOMEMADE BREAD BOARD (V)	9.95
Mixture of homemade breads, butter, olive oil & balsamic vinegar	

GRILLS (ALL GFO)

GAMMON STEAK*	19.95
Fried eggs, beef tomato, field mushroom & skin on fries	
CHICKEN SUPREME*	21.95
Choice of spiced or herb chicken Choice of skin on fries & salad or garlic mash & roasted vegetables	
SEAFOOD GRILL*	39.95
Salmon fillet, Sea bass fillet & Prawns choice of skin on fries & salad or garlic mash and roasted vegetables	
BISTRO 36 GRILL*	39.95
Sirloin, gammon, chicken, chipolata pinwheel with beef tomato, field mushroom & skin on fries Ribeye +3 Fillet +5	
HANDCUT STEAK YOUR WAY*	
Served with beef tomato, field mushroom & skin on fries +sauce for 3.50	
SIRLOIN	27.95
RIBEYE	28.95
FILLET	29.95
All of our steaks are handcut & approximately 8-10oz	
PORTERHOUSE 20 OZ	59.95
CHATEAUBRIAND 20 OZ	69.95
TOMAHAWK ON THE BONE 36 OZ	89.95



SAUCES	PEPPERCORN	3.50
	RED WINE JUS	3.50
	WHITE WINE AND TARRAGON	3.50
	GARLIC BUTTER	2.00