Pascal's Bistro

À LA CARTE

STARTERS

SOUP DU JOUR | £7.50
House-made soup with freshly sliced baguette

SALADE DE BUFFALA MÉDITERRANÉENNE | £9.90
Creamy buffalo mozzarella, ripe tomatoes, avocado
& fresh basil finished with extra virgin olive oil

CRAB BLANC, AVOCAT & CITRON | £9.90
White crab meat, creamy avocado, & fresh
mixed-leaf salad

SAUMON FUMÉ | £12.00
Smoked salmon, peeled prawns, avocado, & fresh
mixed-leaf salad

ESCARGOTS AU BEURRE PERSILLÉ | £9.00
Escargots served in garlic & parsley butter with
fresh mixed-leaf salad

CALAMARS FRITS | £9.90
Crispy fried squid with fresh mixed-leaf salad &
house-made tartare sauce

KING PRAWNS AU BEURRE À L'AIL | £11.00
Butterflied king prawns sautéed in garlic & parsley
butter, served with fresh mixed-leaf salad

CAMEMBERT RÔTI | £9.90
Baked camembert with caramelised onions,
served with freshly sliced baguette

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Some dishes may contain allergens. Please speak to a member of staff if you have any allergies or dietary requirements.

MAINS

POULTRY

served with steamed vegetables & roasted baby potatoes

POULET BASQUIASE | £17.90

Chicken breast with peppers, onions & tomatoes in a rich Basque-style sauce

POULET FORESTIÈRE | £17.90

Chicken breast with mushrooms & shallots in a velvety cream sauce

POULET FARCI | £21.00

Spinach- stuffed chicken breast wrapped in pancetta, served with Dijon mustard sauce

FISH

served with steamed vegetables & roasted baby potatoes

FILET DE BAR À LA PROVENÇALE | £18.50

Sea bass fillet in a Provençal tomato, garlic & herb sauce

FILET DE BAR & GAMBAS | £23.00

Sea bass fillet & king prawns in a delicate bisque sauce

FILET DE SAUMON GRILLÉ | £19.50

Grilled salmon served with our house-made hollandaise sauce

CREVETTE DU PACIFIQUE | £22.00

Pacific king prawns in a butter, lemon & parsley Meunière sauce

FLÉTAN AU BEURRE CITRONNÉ | £29.00

Halibut served with capers in a lemon & butter sauce

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MAINS

MEAT

served with steamed vegetables & roasted baby potatoes

BŒUF BOURGUIGNON | £19.90

Braised in red wine with carrots, mushrooms & shallots, served with creamy mashed potato

ABERDEEN ANGUS FILLET STEAK - 220G | £29.00

Fillet steak cooked to your liking with our house-made black pepper sauce

STEAK DIANE | £19.90

Medium-cooked steak with Dijon mustard, sautéed onions & mushrooms in veal jus

CONFIT DE CANARD | £19.90

Slow-cooked duck leg with cherry sauce & creamy mashed potato

FOIE DE VEAU AU BEURRE & À LA SAUGE | £19.90

Milk-fed calf's liver with fragrant butter & sage sauce

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MAINS

PASTA

gluten free pasta alternatives are available

PENNES AU SAUMON FUMÉ | £15.00

Smoked salmon in a cream sauce with a touch of tomato

LINGUINE AUX FRUITS DE MER | £18.00

King prawns, salmon & calamari in a garlic, chilli, tomato & cream sauce

PENNES CRÉMEUSES AUX LÉGUMES | £12.00

Tender broccoli & mushrooms in a cream & herb sauce

PENNE AUX LÉGUMES ÉPICÉS, SAUCE TOMATE | £12.00

Peppers, broccoli, garlic & fresh basil in a spicy tomato sauce

SPAGHETTI À LA CARBONARA | £15.00

Crispy lardons, egg yolk, black pepper & Parmesan in a cream sauce

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DRINKS

SOFT DRINKS | £3.00

- STILL WATER
- SPARKLING WATER
- TONIC WATER
- SODA WATER
- SAN PELLEGRINO (MULTIPLE FLAVOURS)
- COKE
- COKE ZERO
- DIET COKE
- LEMONADE
- J20
- APPLE JUICE
- ORANGE JUICE

HOT DRINKS | £3.00

- ENGLISH TEA
- FLAVOURED TEA
- SINGLE ESPRESSO
- DOUBLE ESPRESSO
- AMERICANO
- WHITE COFFEE
- BLACK COFFEE
- CAPPUCINO
- MACHIATTO
- MOCHA
- LATTE
- HOT CHOCOLATE

LARGE BOTTLES | £6.50

- SPARKLING WATER
- STILL WATER