

BISTRO  
AT THE  
GE

## SAMPLE M E N U

Toasted Sourdough boule, flavoured butter

### SOMETHING TO START

Chef's Soup of the day, bread & butter  
Spiced Kofta  
Goats Cheese Souffle  
Salt & pepper Sauteed squid, chilli chutney  
Chef's Special Starter of the day

### THE MAIN EVENT

Breast of Chicken  
Pan Fried Fillet of Seabass  
Feather Blade of Beef  
Creamed Mushroom Tagliatelle  
Butchers Cut of the day +£5

### SOMETHING SWEET

Apricot & Pistachio Frangipane  
Rocher Torte  
Affogato  
Chef's Sticky Toffee Pudding  
Choice of Coffee & Petit Four

*Two Courses & half bottle of house wine £30 per person  
(upgrade to 3 courses + £5 per person)*