

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)*