

Blue Door

BISTRO

TABLE D'HÔTE MENU

STARTERS

Leek and Potato Soup (v)

Blue cheese grissini

Chicken Liver and Cognac Terrine

Cranberry and bacon encrusted, apricot gel

Roast Pumpkin and Beetroot Salad (vg) (gf)

Carrots, houmous, celery leaves and toasted pumpkin seeds

MAIN COURSES

Pan Roasted Chicken Supreme

Pancetta, blackberries, beetroot and swede

Pan Fried Sea Bass (gf)

Braised lentils, leeks, chicory, tomatoes

Wild Mushroom Gnocchi (v) (vg)

Spinach, sage, Parmesan

DESSERTS

Mrs T's Baked Vanilla Cheesecake 🍴

Honeycomb ice cream and seasonal fruit

Chocolate Sachertorte

Vanilla bean ice cream and fruit gel

Carrot and Walnut Cake (vg) (gf)

Lemon cream cheese filling

(v) vegetarian | (vg) vegan | (gf) gluten-free

🍴 Denotes a favourite signature dish of Mrs T, our Founder and President.

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate.

All prices are subject to a discretionary 15% service charge. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.