

Blue Door

BISTRO

TABLE D'HÔTE MENU

STARTERS

Black Pudding Scotch Egg

Heirloom tomato salsa, micro salad leaves

Scottish Smoked Haddock Fish Cake

Poached egg, hollandaise sauce, pea shoots

Blackberry and Feta (vg, gf)

Radish, pecan, maple dressing

MAIN COURSES

Chicken Supreme With Tarragon Sauce

Ratatouille, sweetcorn ravioli

Prawn Stroganoff 

Basmati rice

Pasta Primavera (vg) 

Linguini, spring vegetables, roquette pesto

DESSERTS

Mrs T's Rice Pudding 

Candied nuts, caramel sauce

Warm Chocolate Cake

Passion fruit sorbet, chantilly cream

Koeksisters (vg)

Vanilla ice cream, pistachios

Two-course £33 | Three-course £38.50

(v) vegetarian | (ve) 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.