

THE BLUE DOOR BISTRO

TABLE D'HÔTE MENU

TO BEGIN

CHILLED GAZPACHO ANDALUZ SOUP (VG)
Traditional garnish

PANCETTA AND CUMBERLAND SCOTCH EGG
Coronation mayonnaise

HARISSA ROASTED AUBERGINE (VG, GF)
Seeds, sultanas, couscous, roasted pepper dressing

SIGNATURE MAINS

CORN FED CHICKEN BREAST (GF)
Carrot and horseradish broth, wilted spinach

BAKED SALMON POKE BOWL (GF)
Edamame, onions, tomato, avocado, jasmine rice, soya dressing

MEDITERRANEAN VEGETABLE LINGUINE (V, VGO)
Cherry tomato sauce, olive oil

TO FINISH

SUMMER BERRY PAVLOVA (GF)
Berries, vanilla ice cream, chantilly cream

COCONUT AND MATCHA RICE PUDDING (VG, GF)
Toasted coconut flakes

CHOCOLATE POT DE CRÉMEUX
Shortbread crumble, chantilly cream, strawberries

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.