

THE BLUE DOOR BISTRO

À LA CARTE MENU

Executive Chef: Martin Halls

TO BEGIN

ROASTED TOMATO SOUP (V, VGO) 🍷	10	CHICKEN SOUP 🍷	9.5
Cheese and tomato toastie		Mini chicken pie	
PRAWN COCKTAIL 🍷	16	SEARED LOIN OF VENISON (GF)	17
Marie Rose sauce, buttered brown bread		Root vegetables, blackberry reduction	
POTATO LATKES WITH SMOKED SALMON (GF) 🍷	16	TOMATO BURRATA TOASTS (V) 🍷	16
Crème fraîche, caviar		Grilled sourdough, basil dressing	

SALADS

RCH SIGNATURE CHOPPED SALAD (GF)	22	CRISPY CHICKEN CAESAR SALAD	16
Chicken, smoked bacon, avocado, beetroot, egg, cheese, tomato		Parmesan flakes	
ROASTED VEGETABLE SALAD (GF, V) 🍷	16	GARLIC SQUASH & CANDIED SHALLOT (VG, GF)	14
Whipped feta cheese, honey vinaigrette		Pomegranate, hummus, balsamic glaze	

SIGNATURE MAINS

RUMP OF LAMB (GF)	44	PRAWN STROGANOFF (GF) 🍷	28
Celeriac purée, confit shallots and girolles		Basmati rice	
DUCK COTTAGE PIE (GF)	26	OVEN BAKED SEA BASS (GF) 🍷	42
Savoy cabbage, baby carrots		Lemon, fennel, capers, olives, white wine	
BATTERED COD & CHIPS	26	LEMON LINGUINE (VGO) 🍷	22
Tartare sauce, chip shop curry sauce		Parmesan, black pepper, crème fraîche	

GRILLS

10OZ RIB-EYE STEAK (GF)	36	THE MONTAGUE BURGER	20
Peppercorn or blue cheese sauce		Brioche bun, relish, cheese, coleslaw, salad	
10OZ SIRLOIN STEAK (GF)	36	SPICED HALLOUMI BURGER (V)	20
Cowboy butter		Brioche bun, pineapple relish	
WHOLE DOVER SOLE	46	CHICKEN BURGER 🍷	20
Lemon and parsley butter		Brioche bun, relish, cheese, coleslaw, salad	

TO SHARE

MINI CHEESEBURGER SLIDERS	10	KING PRAWN TEMPURA	10
Lettuce, tomato, onion ring		Sweet chilli sauce	
SIGNATURE SPRING ROLLS 🍷	10	SESAME FRIED CHICKEN 🍷	10
Mango chutney		Firecracker mayonnaise	

SIDES

CHUNKY CHIPS OR FRENCH FRIES (VG)	5	CREAMED SPINACH (V, GF)	6
GARLIC & CHEESE MASHED POTATOES (V, GF)	5.5	CAULIFLOWER CHEESE (V)	5.5
SAVOY CABBAGE, CRISPY PANCETTA (GF)	5.5	MIXED SALAD (V, GF)	5

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

🍷 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in A Life in Food.

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.