

CATERINA'S

BISTRO

2 COURSES FOR £17.00

3 COURSES FOR £22.00

Monday - Thursday 3pm - 9.30pm

TO START

CHEF'S SOUP OF THE DAY, freshly baked Scarpello bread **G/F**

CHICKEN LIVER PATE, toasted Scarpello's sourdough, spiced apple chutney **G/F**

CAJUN CHICKEN CAESAR SALAD, Cajun chicken, baby gem lettuce, shallots, garlic & herb croutons, Caesar dressing, shaved parmesan **G/F**

SALT & CHILLI SQUID, salad leaves, soy, ginger dressing

MAIN COURSE

PAN-FRIED CHICKEN SUPREME, asparagus, fricassee of wild mushrooms, peas **G/F**

SLOW BRAISED BEEF RAGU, tri colour fusilli pasta served with aged parmesan, garlic ciabatta

8oz STEAK BURGER, smoked cheddar cheese, crisp streaky bacon, onion ring, baby gem, tomato, rocket, buttermilk bap, salsa. **G/F**

CHAR-GRILLED 10oz SIRLOIN STEAK, roasted cherry tomato, watercress, peppercorn sauce (£5 supplement) **G/F**

PAN-FRIED GREENCASTLE HAKE, parsnip puree, roasted shallots, baby potatoes, korma mayo **G/F**

MEXICAN SHAKSHUKA, spicy mixed bean & vegetable stew with mashed avocado, poached egg, sour cream, Nordic flat bread **V**

ALL MAIN COURSE SERVED WITH A CHOICE OF:

Chunky chips, garlic potatoes, buttery mash, champ, vegetables of the day, tossed salad, Caesar salad

TO FINISH

BROWNIE, homemade Jaffa cake brownie, blood orange syrup, vanilla ice cream

TRIFLE, layers of vanilla sponge, fresh raspberries, chocolate, raspberry jelly, custard, fresh cream

CREME BRULEE AU CITRON, caramelised lemon infused vanilla custard with berry compote, buttered shortbread **G/F**

BLACK FOREST GATEAUX, chocolate, kirsch sponge layered with cream, rich cherry pie filling, chocolate shards

G/F - 'available as gluten free'. V - vegetarian option
Food Allergies & Intolerances. Some of our foods contain allergens.
Please speak to a member of staff for more information



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