

# **SAMPLE MENU**

## **LUNCH AT BISTRO NOIR**

**1 course £9    2 courses £11    3 courses £13**

### **APPETISERS**

**Mixed Olives and Artisan Bread** with dipping oil **£5**

**Prawn Crackers** with sweet chilli dipping sauce **£4**

### **STARTERS:**

**Soup of the Day** – always homemade (v)

**Spicy Asian Chicken Wings** with a honey, soya and ginger glaze

**Duck Spring Rolls** with Hoisin Dip

**Peri Humus** with Toasted Bread (v)

**Falafels & Minted Yogurt Dip** (v)

**Mackerel Pate** with Fruit Chutney & Toasted Bread

### **MAINS:**

**BURGERS: served on a Brioche bun, with chunky chips**

**Beef Burger with Cheese & Mayo**

**Salt and Pepper Chicken Burger & Sweet Chilli Mayo**

**Beyond Meat™ & Peri Mayo (vg) £3 extra**

**Spiced Beanburger & Mayo (v/vg)**

**Beer Battered Fish and Chips** with chunky chips mushy peas and tartar sauce

**Spicy Korean Chicken** medium spiced sticky sweet chilli sauce served with jasmine rice

**Curried Dhal and Sweet Potato (v/vg)** with Fragrant Rice

**Sri Lankan Chicken Curry** mildly spiced with coconut and coriander served with Fragrant Rice

**Soup and Toasted Sandwich** Jerk Chicken, Cheese and Peri Mayonnaise

**Halloumi and Roasted Red Pepper (v)**

**Tuna, Cheese and Red Onion**

### **PASTA:**

**Linguini Puttanesca with chilli, tomato and sweet pepper**

Chicken or Mushroom or Prawn **£3 extra**

**S: Maple Halloumi Fries** with sesame seeds (v) **£5**

Feta, Herb & Olive Salad (v) **£5**

### **DESSERTS:**

**PLEASE ASK TO SEE OUR DESSERT BOARD**

**PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR FOOD INTOLERANCES**