

DINNER AT BISTRO NOIR

1 course **£11** 2 courses **£13** 3 courses **£15**

APPETISERS:

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

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

STARTERS: 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)

CURRIES:

Jamaican Goat medium spiced curry with rice and peas **£3 extra**

Sri Lankan Chicken mildly spiced curry with fragrant rice

Curried Sweet Potato Dhal with fragrant rice **(vegan/gluten free)**

FISH:

Teriyaki Salmon £3 extra with wok fried oriental vegetables served & Jasmine rice

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

MEAT:

Sirloin Steak and a French mustard and pepper sauce **£6 extra**

served with homemade chunky chips

Jerk Chicken half chicken with a spicy jerk gravy, served with rice & peas

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

PASTA:

Linguini Puttanesca with chilli, tomatoes and sweet pepper

Chicken

Mushroom (v)

Prawn **£3 extra**

SIDES:

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