



1882

CAFE & BISTRO



RESTAURANT WEEK

2-COURSES FOR £20

STARTERS

Garlic Mushrooms

6.95

Creamy garlic mushrooms served with a mixed leaf salad & home made garlic bread (v)

Burrata Bruschetta

6.25

Burrata cheese, cherry tomatoes & red onion in lemon dressing, pesto & sourdough (v) (n)

Garlic & Chilli Prawns

6.95

Fresh king prawns in chilli & garlic butter served with sourdough

Korean Fishcake

8.95

Salmon & smoked haddock seeded fishcake & kimchi served with gochujang & rocket

MAIN COURSE

Beef Bourguignon

18.95

Tender braised steak slow-cooked in a rich red wine gravy, served with a puff pastry topping, mushrooms, rainbow carrots, creamy potato gratin and asparagus

Poached Salmon

15.95

Poached salmon fillet on a bed of new potatoes, sundried tomatoes, cooked in lemon butter & served with tender stem broccoli (gf)

Buttermilk Chicken Burger

15.95

Crispy buttermilk burger topped with gouda cheese, BBQ sauce and fresh iceberg lettuce in a pretzel brioche bun, served with triple cooked chips, coleslaw & mixed leaf salad

Pasta Al Forno

13.95

Penne pasta tossed in a velvety pumpkin and butternut squash sauce, finished with melted mozzarella, aged vegetarian parmesan and a hint of fresh thyme (v) (gf)

Drinks

Via Vai Prosecco (175ml)

6.25

Pink Moscato (200ml)

6.25

Blackberry Spritz (Mocktail)

5.95

SIDES

- Triple cooked chips 3.75
- Parmesan truffle chips 4.95
- Mozzarella, pesto & tomato salad (n) (v) 5.50

DESSERTS 6.25

ALL SERVED WITH CREAM, CUSTARD OR VANILLA GELATO (v)

Sticky Toffee Pudding

Apple Crumble

Raspberry Ripple Cheesecake

White Chocolate Panna Cotta

(v) vegetarian (gf) gluten free (n) contains nuts