



# 1882

## CAFE & BISTRO



# RESTAURANT WEEK

2-COURSES FOR £20

3-COURSES FOR £25

### STARTERS

#### Garlic Mushrooms

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

#### Tempura Prawns

Crispy tempura prawns in a light, golden batter, served with a sweet chilli dipping sauce

#### Soup Of The Day

Home made soup served with warm crusty sourdough (v)

#### Beetroot Carpaccio Bruchetta

Beetroot carpaccio, pickled shallots, capers, rocket, lemon dressing, sourdough (ve)

### MAIN COURSE

#### Rump Ciabatta

Topside beef slices, horseradish, melted Emmental, triple cooked chips, coleslaw, house salad

#### Pan Seared Hake

Pan seared hake fillet, chorizo, butterbeans, tomato, asparagus, potato gratin

#### Buttermilk Chicken Burger

Gouda cheese, BBQ sauce, pretzel brioche, triple cooked chips, coleslaw, house salad

#### Wild Mushroom Al Forno

Skillet baked penne pasta, mixed wild mushroom, creamy garlic, parsley (v) (gf)

#### Penne Pomodoro

Skillet baked penne pasta, mushroom, leek, tomato, garlic (ve) (gf)

#### Poached Salmon

Poached salmon fillet, lemon butter, tender-stem broccoli, sundried tomatoes (gf)

## Drinks

Via Vai Prosecco (175ml)	6.25
Pink Prosecco (200ml)	7.95
Mango Mule (Mocktail)	6.95

### DESSERTS

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

Sticky Toffee Pudding (v)

Cookie Dough Slice (v)

Salted Caramel Cheesecake (v)

Chocolate & Raspberry Torte (ve)

Mango & Mint Sorbet (ve) (gf)

### SIDES

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

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

Vegan and gluten free alternatives available