

//////////////////// TAPAS & SMALL PLATES //////////////////////

Chef's Recommendation

SOUP OF THE DAY v gf
Served with fresh bread - 5.95

CALAMARI
Deep fried squid served with lemon wedge & sweet chilli dipping sauce - 6.95

GARLIC MUSHROOMS v gf
Served in a creamy white wine sauce with fresh bread - 6.95

PRAWN COCKTAIL gf
Atlantic prawns on a bed of crisp lettuce in a marie rose sauce - 7.95

BREADED CAMEMBERT v
Served on a bed of fresh salad with a cranberry sauce - 7.95

HALLOUMI gf v
Pan fried on toasted ciabatta with sweet potato puree - 6.95

POLPETTE
Homemade meatballs in a rich tomato sauce served with garlic toast - 6.95

PANKO CHICKEN FILLETS
Served on a bed of mixed leaves with dipping sauce - 6.95

BRUSCHETTA ve
Seasoned tomatoes & basil on toasted ciabatta bread - 6.95

////////// SHARERS //////////

Famous Garlic Loaf v - 6.95

Cheesy Garlic Loaf v - 7.95

Rustic Bread Board ve - 6.95

MEZZE SELECTION
Mediterranean olives, cured meats & rustic breads
10.95

———— BURGERS & STEAK ————

Chef's Recommendation

BISTRO BURGER
Stacked beef patties topped with monterey jack cheese & bacon in a seeded bun with lettuce, tomato, onion rings & hand cut chips - 14.95

VEGAN BURGER ve
Layers of aubergine, portobello mushroom & beef tomato with vegan cheese & relish - 13.95

CHICKEN BURGER
Breaded chicken fillet in a seeded bun with lettuce, tomato & selection of sauces - 14.95

HALLOUMI BURGER v
Grilled halloumi, fresh salad & roasted peppers in a seeded bun served with hand cut chips - 14.95

8OZ FILLET STEAK gf
With roasted tomato, hand cut chips & thyme roasted mushroom - 26.95

Chef's Recommendation

10OZ RIBEYE STEAK gf
With roasted tomato, hand cut chips & thyme roasted mushroom - 19.95

10OZ SIRLOIN STEAK gf
With roasted tomato, hand cut chips & thyme roasted mushroom - 21.95

CAULIFLOWER STEAK ve gf
Topped with sweet peppers & vegan parmesan served in a rich carrot & tomato sauce - 14.95

———— STEAK SAUCES ————

Beef dripping - 2.95
Mushroom sauce - 2.95

Peppercorn sauce - 2.95

Blue cheese sauce - 2.95
Garlic sauce - 2.95

———— SIDES ————

Hand cut chips ve gf - 3.95
Onion rings v - 3.95

Sautéed potatoes v gf - 3.95
Sautéed seasonal vegetables v gf - 4.95
Sweet potato fries ve gf - 3.95

Olive selection ve gf - 3.95
Side salad ve gf - 4.95

MAINS

GRILLED SEA BASS gf

Served in a white wine & garlic sauce with crushed potatoes & seasonal roasted vegetables - 18.95

HOMEMADE STEAK & ALE PIE

Served with seasonal vegetables & hand cut chips - 14.95

Chef's Recommendation

STUFFED CHICKEN BREAST

Chicken breast stuffed with ricotta & chorizo, served with seasonal roasted vegetables - 15.95

Chef's Recommendation

HOMEMADE LASAGNE

Rich beef & tomato sauce topped with béchamel sauce & cheese served with hand cut chips - 13.95

TRADITIONAL TURKEY ROAST

Turkey crown served with roast potatoes, yorkshire pudding stuffing, pigs in blankets, sprouts seasonal vegetables & homemade gravy - 16.95

WILD MUSHROOM PASTA ve gf

Al dente spaghetti finished in a spicy olive oil sauce - 12.95

RACK OF LAMB gf

Served in a rich mint sauce with sautéed potatoes & seasonal roasted vegetables - 18.95

HOMEMADE MEATBALLS

Al dente spaghetti & homemade meatballs finished in a rich tomato sauce - 13.95

ASPARAGUS & WILD MUSHROOM RISOTTO v

Finished with parmesan herb oil, fresh greens & pea shoots - 13.95

SIDES

Hand cut chips ve gf - 3.95
Onion rings v - 3.95

Sautéed potatoes v gf - 3.95
Sautéed seasonal vegetables v gf - 4.95
Sweet potato fries ve gf - 3.95

Olive selection ve gf - 3.95
Side salad ve gf - 4.95

DESSERTS

STRAWBERRY & PROSECCO TRUFFLE

CHEESECAKE v Served cold with your choice of cream or ice cream - 5.95

CHOCOLATE ORANGE CHEESECAKE v

Served cold with your choice of cream or ice cream - 5.95

CARAMEL APPLE COBBLER v

Served warm with your choice of custard or ice cream - 5.95

TRADITIONAL CHRISTMAS PUDDING v

Served warm with your choice of custard or brandy cream - 5.95

VEGAN CHOCOLATE BROWNIE ve gf

Served hot or cold with delicious vegan ice cream - 5.95

LUXURY CHEESE BOARD v

Trio of delicious cheeses, artisan crackers fresh fruit & chutney - 9.25

COVID-19 Statement : All menus are single use disposable menus to ensure your safety. Our employees strictly adhere to Bistro 8 standard operating procedures at the highest level of compliance. Additionally, touch points such as our card machines, door handles, restrooms, keypads, bins and any common use items or areas are cleaned and sanitized at an increased frequency. If you have any questions or concerns please do not hesitate to speak to your server.