

STARTERS

Chef's Recommendation

SOUP OF THE DAY gf
Served with fresh bread

CALAMARI

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

GARLIC MUSHROOMS

 v gf

Served in a creamy white wine sauce with fresh bread

BRUSCHETTA

 ve

Seasoned tomatoes & basil on toasted ciabatta bread

CHICKEN LIVER PATE

 gf

With red onion marmalade & melba toast

SHARERS

Famous Garlic Loaf v - 6.95

Cheesy Garlic Loaf v - 7.95

Luxury Bread Board ve - 6.95

MEZZE SELECTION

 gf

Mediterranean olives, cured meats & rustic breads - 10.95

MAINS

RIB OF BEEF

With yorkshire, roast potatoes & seasonal vegetables

ROASTED LEG OF LAMB

With yorkshire, roast potatoes seasonal vegetables & fragrant mint jus

CHICKEN SUPREME

With yorkshire, roast potatoes & seasonal vegetables

STUFFED ROAST PEPPER

 ve gf

Stuffed with granola, olives, onions & pomegrante gravy

Chef's Recommendation

GRILLED SALMON FILLET

 gf

Served with crushed new potatoes & seasonal vegetables

100Z RIBEYE STEAK

 gf

With roasted tomato, hand cut chips & thyme roasted mushroom
6.95 Supplement

Chef's Recommendation

100Z SIRLOIN STEAK

 gf

With roasted tomato, hand cut chips & thyme roasted mushroom
7.95 Supplement

CAULIFLOWER STEAK

 ve gf

Topped with sweet peppers & vegan parmesan served in a rich carrot & tomato sauce

HOMEMADE LASAGNE

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

SAUCES

Beef dripping - 2.95
Mushroom sauce - 2.95

Blue cheese sauce - 2.95
Peppercorn sauce - 2.95

SIDES

Cauliflower cheese v - 3.95
Olive selection ve gf - 3.95
Hand cut chips ve gf - 3.95

Side salad ve gf - 4.95
Extra yorkshire - 0.95
Seasonal veg ve gf - 3.95

DESSERTS

STRAWBERRY & PROSECCO TRUFFLE

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

STICKY TOFFEE PUDDING v Served hot with your choice of custard, cream or ice cream

CHOCOLATE ORANGE CHEESECAKE v Served cold with your choice of cream or ice cream

MALTED MILK & IRISH CREAM TORTE v Served cold with your choice of cream or ice cream

CHOCOLATE FUDGE CAKE gf v Served hot or cold with your choice of custard, cream or ice cream

VEGAN CHOCOLATE BROWNIE ve gf Served hot or cold with vegan ice cream

LUXURY CHEESE BOARD v Trio of delicious cheeses artisan crackers, fresh fruit & chutney - 3.95 Supplement

LEMON MERINGUE TARTLETTE v Served cold with your choice of custard, cream or ice cream

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.