

STARTERS

Chef's Recommendation

SIZZLING CHICKEN
Chilli, pine nuts & raisins

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

PORK BELLY BITES gf
Honey glazed slow cooked pork belly

SHARERS

Famous Garlic Loaf v - 6.95

Cheesy Garlic Loaf v - 7.95

Rustic Bread Board ve
A selection of various fresh artisan bread - 6.95

MAINS

TOPSIDE 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

NUT ROAST ve v gf
With yorkshire, roast potatoes & seasonal vegetables

Chef's Recommendation
GRILLED SALMON FILLET gf
Served with crushed new potatoes & seasonal vegetables

10OZ RIBEYE STEAK gf
With grilled tomato, mushrooms, corn cob & rustic fries
6.95 Supplement

Chef's Recommendation
10OZ SIRLOIN STEAK gf
With grilled tomato, mushrooms, corn cob & rustic fries
7.95 Supplement

RISOTTO ve gf
Arborio rice, roast pumpkin, artichokes, toasted pine nuts & rocket

HOMEMADE LASAGNE
Rich beef & tomato sauce topped with béchamel sauce & cheese served with rustic fries

SAUCES

Beef dripping - 2.95
Garlic sauce - 2.95

Blue cheese sauce - 2.95
Peppercorn sauce - 2.95

SIDES

Cauliflower cheese v - 3.95
Olive selection ve gf - 3.95
Rustic fries ve gf - 3.95

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

DESSERTS

VANILLA ICE CREAM v

With your choice of topping & sauce

RASPBERRY & WHITE CHOC CHEESECAKE v
Served cold with cream or ice cream

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

TARTE AU CITRON v Served cold with your choice of cream or ice cream

HOMEMADE TIRAMISU v Served cold with your choice of custard, cream or ice cream

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

LUXURY WELSH CHEESE BOARD v A selection of welsh cheeses, artisan crackers, fresh fruit & chutney
3.95 Supplement

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.

Please speak to a staff member if you have any dietary or allergen requirements.

v : vegetarian, ve : vegan, gf : gluten free option available