

# Bistro Menu – À la carte

Classic British Cooking with a modern twist – cooked to order with fresh local ingredients.

## Summer Menu

### Starters

#### Fresh Mussels £6.75

Cooked with fresh garlic, smoked streaky bacon bits, chopped onions cider and butter.

#### Bubble and Squeak £5.95 V

Mashed potato and root veg with chopped onions pan fried with poached egg

#### Watermelon £4.95 V

Grilled watermelon with feta and fresh mint leaves

#### Pate £5.95

Chicken liver pate with fresh chutney and melba toast

#### Cheese pate £5.95 V

Spicy kick ass cheese pate with fresh chutney and melba toast.

#### Mushrooms £4.95 V

Creamy garlic mushrooms topped with cheese.

#### Prawn cocktail £6.95

Fresh prawns with mixed salad topped with Marie rose

#### Fresh summer soup £4.45

Served with a chunk of warm bread

#### Calamari £5.95

Coated in panko crumb with tartar dip

#### Garlic French bread £3.95

French bread sliced and smothered with garlic butter

## **Chefs dishes**

### **Lamb Cutlets £14**

A trio of lamb cutlets cooked pink fresh chopped mint leaves and a classic Cumberland sauce.

### **Mediterranean vegetable stack £10 V**

Layers of Aubergine, Courgette, rosti potato and peppers with tomato sauce topped with a dollop of crème fraiche.

### **Smoked haddock and chorizo £14**

Smoked haddock with diced chorizo topped with a poached egg, And curried butter.

### **Duck fillet £14**

Sliced duck fillet Served pink with a sweet strawberry sauce.

### **Winston's chicken £13**

chicken breast, shredded greens, peas & smoked bacon with a chicken cream sauce.

### **Tournedos Rossini £25**

6oz Fillet steak sat on a crouton, and topped with chicken liver pate and a rich madeira wine jus.

### **Roasted cauliflower Tempura £10 V**

Roasted cauliflower coated in a light dill batter and served with homemade chips and a spicy tomato ketchup.

### **Grilled hake £14**

Grilled hake with a fresh herb & lemon butter.

Meals are served with fresh potatoes of the moment and fresh vegetables unless otherwise stated.

**See our special boards for something different.**

please make servers aware of any allergies so we can advise you of all options available to you.  
Our chefs prepare most of our food fresh to order so we can alter dishes to suit your allergy requirements.

## Grills & Gourmet burgers

**8oz Rump £16**

**8oz Rib Eye £19**

**8oz Fillet £26**

All garnished with Hand Cut chips, roast cherry tomatoes & mushroom.  
Choice of peppercorn sauce, stilton sauce  
or garlic butter

**Bacon chops £13**

With fried egg, fresh chips and grilled tomato.

**Boneless chicken breast £10**

Seasoned and grilled with salad and hand cut chips

### **Gourmet Burgers**

All homemade served with lettuce & sliced tomato on brioche bun with homemade chips or skinny fries or have sweet fries for £1.00 extra.

**Classic Cheeseburger £9**

Beef burger Topped with cheddar cheese slice.

**Churchills burger £11**

Beef burger layered with cheddar cheese sauce, streaky maple cured bacon, BBQ pulled pork, Garlicky mayo and frazzles crisps.

**Blitz burger £10**

Beef burger Cheddar cheese sauce and streaky maple cured bacon.

**No surrender £13**

Beef burger, crispy fried chicken, streaky maple cured bacon, cheddar cheese slice & onion rings

**Digging for victory £10 V**

Grilled Greek cheese with roasted peppers, hummus and a touch of sweet chilli sauce.

**Battle of the bulge £10**

Fried chicken burger

# Early dinner menu

**2 courses £13.95 3 courses £16.95**

Available 12 noon until 8pm every day

## Starters

Creamy garlic mushrooms  
Topped with cheese

Homemade soup of the moment  
With warm chunky bread

Chicken liver or spicy cheese pate  
With chutney and melba toast

Garlic French bread  
French bread sliced and smothered with garlic butter

## Main courses

Winstons fried chicken  
In our own special coating with homemade chips and coleslaw

Smoked haddock  
Smoked haddock with a mustard sauce fresh vegetables and mashed potato.

Super noodles V  
Noodles with greens, pumpkins seeds, chilli, ginger and lime  
topped with feta cheese.

Rump steak £2 supplement  
served with pepper sauce or garlic butter and grilled tomato & homemade chips

Spicy chicken salad bowl  
with sweet potato fries

Maple cured Bacon chop  
grilled maple cured bacon chop with fried egg homemade chips  
and grilled tomato

Lamb Shank £2 supplement  
Cooked in a minted gravy sat on mashed potato and vegetables

please Ask for today's selection of desserts