

1842

Café & Bistro

Restaurant Week.
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1 course £15.00 2 courses £20.00 3 courses £25.00

6th - 14th September excluding Sundays - Served from 6.00pm

Starters

SMOKED SALMON

with fennel and cucumber salad and capers on crostini

SOUP OF THE DAY (V)

with warmed artisan bread

WILD MUSHROOM & BLUE CHEESE (V)

served on rustic toasted bread

ROAST TOMATO ARANCINI (V)

stuffed with mozzarella, served with tomato relish

ROAST PORK BELLY

served with Korean barbecue sauce, sesame and spring onion

Mains

BAKED COD (GF)

with spinach and new potatoes, accompanied by a white wine and prawn sauce

CHICKEN SUPREME

with creamed potatoes and seasonal vegetables, in a wild mushroom, onion and pancetta sauce

10oz RIBEYE STEAK

served with roasted tomato, mushrooms and hand cut chips

+7.00

TRIO OF SAUSAGES (GF)

with roasted onion gravy, mashed potato and seasonal vegetables

RISOTTO (V) (GF)

with red peppers, sundried tomato, courgette and feta cheese

Side dishes

SEASONAL VEGETABLES

(V)
4.00

HAND CUT CHIPS

(V)
4.00

NEW POTATOES

(V)
with parmesan and chive
5.00

MIXED SALAD

(VG)
4.00

MASHED POTATO

(V)
4.50

Desserts

CHOCOLATE FONDANT

with raspberry compote and vanilla ice cream

ROKER MESS (V)

mixed fruits layered with meringue and whipped cream

TREACLE TART

SUNDAE OF THE DAY

SUMMER FRUIT JELLY (VG)

with custard

Vegetarian (V) Vegan (VG) Vegetarian available (VA) Vegan available (VGA)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.