

BISTRO POINT

G I B R A L T A R

Starters

Prawn Coconut & Pumpkin Soup - Lime chantelle cream & tangy prawn wontons £6.50

Poppy Seed Cheesecake Brûlée - Rosemary biscuits, beetroot carpaccio & a sweet honey mustard dressing (V) £7.90

Crispy Salt & Pepper Quail - Sticky plum sauce & an Asian radish coleslaw £7.60

Mezzo Plate - Crispy artichokes, hummus, beetroot relish, marinated chargrilled vegetables and homemade crackers
(Vegan)(V)(GF)
Starter £7.50 Main £14.50

Salads

Five Tomato Mozzarella Salad - Pumpkin seed pesto, balsamic honey sauce & shaved pecorino cheese (V) (GF)
Starter £7 Main £13.50

Classic Caesar Salad - Cos lettuce thyme crostini, kalamata olive tapenade & parmesan
Starter £7 Main £13

Seared Local Tuna - Classic niçoise salad, potatoes, soft boiled egg, green beans, olives, capers, fennel & dill lemon dressing (GF)
Starter £8 Main £15.50

Mains

Homemade Pasta Tortellini - Filled with braised beef rib, ricotta cheese, horseradish cream & red wine jus
Starter £8.50 Main £17

Maltagliati - Roasted confit mushrooms, sultanas, roasted chestnuts and shaved manchego cheese (V) (CN)
Starter £8 Main £15.50

Chicken Ballotine - With prawns & basil, sticky rice, grilled bok choy & a Thai red curry sauce (GF) £16.50

Moroccan Fish Stew - Salmon, cod, mussels, prawns, clams, served with saffron potatoes, spinach, spiced flatbread & harissa aioli
£18

Duck 2 ways - Lemon thyme potato puree, curly kale, cherries & red wine sauce (GF) £18.50

Chargrilled beef fillets - Root vegetable ratatouille with crispy back bacon & a green peppercorn sauce (GF) £23.50

40 Day Dry Cured Galician Ribeye - Grilled baby vegetables, potato gratin & our classic bearnaise sauce (GF) £27

Butternut Squash & Nutmeg Risotto - Mascarpone rocket and shaved parmesan (V) (GF) £15

Desserts

Ginger Crème Brûlée - With an aromatic mandarin and mango compote (GF) £7

Salted Chocolate and Caramel Tart - Raspberry sorbet £7 (V)

Vegan Pineapple Upside Down Cake - With coconut sorbet (Vegan) £7

Manager Geri Cummings

Executive Chef Ben Hayes