

THE 3 PEAKS BISTRO



Spring Menu

£14.95 - 2 courses | £18.95 - 3 courses

STARTERS

Asparagus hollandaise
with a poached egg

Natural smoked haddock
rarebit on a tomato and
pickled shallot salad

Ham hock terrine
with piccalilli

MAINS

Duck breast with potato terrine,
wilted spinach and a blackberry
jus

Fish of the day with crushed
Jersey royals, spring greens
and sauce verge

Fresh tagliatelle with roasted
cherry tomatoes, broad beans
and asparagus

DESSERTS

Rhubarb cheesecake with a stewed rhubarb compote

Apricot and ginger parfit with brandy snap

Warm raspberry frangipane tart served with cream

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Wine and Drinks

WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25

ROSÉ WINE

Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
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RED WINE

Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

SPARKLING

Prosecco Casa Defra	—	—	£14.50
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BYOB - Bring your own wine bottle - £5 corkage per bottle (wine glasses provided)

BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20