

THE 3 PEAKS BISTRO



Winter Menu

£14.95 - 2 courses | £18.95 - 3 courses

STARTERS

Hearty oxtail soup served with herb dumplings

Black pudding, crispy bacon, poached egg and mustard sauce

Puff pastry tart topped with caramelized onion and goats cheese served with rocket and tomato salad and balsamic dressing

MAINS

Pan-fried seabass with beurre blanc and winter vegetable 'ratatouille'

Crispy belly pork with puy lentils, smoked bacon and winter vegetables

Home-made butternut squash gnocchi sautéed with chestnuts and winter brassicas

DESSERTS

Apple and mixed berry 'streusel' tart served with chilled crème anglaise

Bread and butter pudding with drunken sticky apricots

Chocolate fondant with raspberry coulis and homemade ice 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