

THE 3 PEAKS BISTRO



Summer Menu

£14.95 - 2 courses | £18.95 - 3 courses

STARTERS

Minestrone soup (**G, C, Ve**)

Chilli, garlic prawns
with sticky rice (**D, S**)

Yorkshire cheese with walnut,
pear and rocket salad with
balsamic dressing (**D, TN, M**)

MAINS

Baked stuffed aubergine, spiced
tomato sauce (**Ve**)

Salmon cooked en papillote with
Asian flavours (**Se, D**)

Supreme of chicken with roasted
tomato, asparagus and broad
bean tagliatelle (**D, G**)

DESSERTS

Panna cotta with summer berries (**D**)

Tarte au citron (**D, G, E**)

Craven College 'Eton' Mess - meringue, cream and berries (**D, E**)

Allergy key

C – Celery, **D** – Dairy, **E** – Eggs, **F** – Fish, **G** – Gluten, **M** – Mustard, **S** – Shellfish, **Se** – Sesame, **TN** – Tree Nuts,
V – Vegetarian, **Ve** – Vegan

If you have a food allergy or special dietary requirement please speak to a member of staff, thank you

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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