

THE   
**3 PEAKS BISTRO**

GUEST CHEF NIGHT – BRADLEY STEPHENS, EX-STUDENT  
(EAGLE AND CHILD, RAMSBOTTOM)

£30 per person

**Starters**

Tempura Argentinian prawn  
Curry sauce, chive oil and coriander cress

Pork fillet sausage roll  
Apple puree and pickled shallots

Roast beetroot  
Whipped goats cheese, salted granola,  
pickled beetroot, rocket and sorrel

**Mains**

Pan roasted celeriac  
Fennel almond salad, celeriac veloute, puree  
and chive oil

Flat iron steak  
Stuffed roscoff onion, dripping fondant, celeriac  
purée and tarragon chicken sauce

Pan roasted cod  
Curry sauce, batter scraps, potato puffs,  
pea purée and chive

**Desserts**

Crème brûlée  
Rhubarb compote and ginger biscuit

Lemon panna cotta  
Candied lemon, meringue and lemon balm

Cheese plate  
Honeycomb and crackers

# THE 3 PEAKS BISTRO

## WINE & DRINKS

### WHITE WINE

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

### ROSÉ WINE

<b>Bella Modella Pinot Grigio Rose</b>	£2.75	£3.75	£14.25
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### RED WINE

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

### SPARKLING

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

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### BAR DRINKS

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