

# THE 3 PEAKS BISTRO



## Summer Menu

£14.95 - 2 courses | £18.95 - 3 courses

### STARTERS

Green pea and mint soup **(Ve)**

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

Yorkshire cheese with walnut,  
pear, honeycomb 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
<b>Sauvignon Blanc, CYT Central Valley, Chile</b> Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£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> Rich and fruity with hints of spice	£2.75	£3.75	£14.75
<b>CYT Merlot</b> Packed with smooth cherry and raspberry flavours	£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