

NINETEEN BAR & BISTRO



2 COURSES FOR £14.95 MENU

MAINS

SLOW ROASTED PORK BELLY

sharp cheddar mash, apple BBQ glaze, with wilted buttered greens

CLASSIC CHICKEN CHASSEUR

rich tomato & herb sauce, sauteed mushrooms, thyme roasted Cornish baby potatoes & petit pois a la francaise

BRAISED LAMB HOTPOT

rosemary & mint jus, dauphinoise gratin, glazed carrots & red cabbage

FISHERMAN'S PIE

salmon, smoked haddock & Atlantic cod, poached in a creamy white wine velouté with peas & topped with parsley mash, organic pea shoots & crusty baguette

BAKED CREAMY MACARONI CHEESE (V)

roasted red pepper, sweetcorn & dressed seasonal leaves

MUSHROOM, BRIE & CRANBERRY WELLINGTON (V)

chive mashed potato, seasonal greens & a rich cranberry gravy

DESSERTS

TIRAMISU

A light "pick me up" double & mascarpone cream, with a hit of Marsala wine and espresso coffee

RICH BELGIAN CHOCOLATE TORTE

ginger crumb & raspberry coulis

ZESTY LEMON POSSET

seasonal berry compôte & short bread round

WARM TRADITIONAL BREAD & BUTTER PUDDING

creamy vanilla custard

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ANY DIETARY REQUIREMENTS