

TEA TIME AT KENDELLS BISTRO

TWO COURSES £22.95 | THREE COURSES £24.95 | THREE COURSES AND HALF A BOTTLE OF HOUSE WINE £30.95 |

*** Available Tuesday - Thursday last orders 7:45pm - Friday and Saturday last orders 6:45pm ***

ENTRÉES

BOUDIN NOIR

French black pudding - white onion sauce-apples

SALADE FRISÉE

Smoked bacon - Poached egg - Croutons -
Frisee lettuce - French dressing

GRATIN LYONNAISE

Classic french onion soup - Gruyere cheese -
Croutons

🍷 TARTE À LA BETTERAVES

Pastry tart - Roast beetroot pickle - Goats cheese
- Herb crumb

CROQUETTE DE POISSON

Salmon & Cod fishcake - tartar sauce

PARFAIT DE CANARD

Smooth duck liver paté - Apple raisin chutney

PLATS PRINCIPAUX

BOEUF BOURGUIGNON

Ox cheek - Red wine - Mushrooms - Bacon -
Garlic - Onion - Mash

SUPREME DE VOLAILLE

Roast Chicken Breast - Mushrooms- White wine-
Pasta - Cream sauce

SAUMON EN CROUTE

Fillet of salmon - Puff pastry - Tomato butter
sauce

STEAK AU POIVRE

8oz Rump steak (£3.50 supplement) - Pepper
sauce - Onion rings - Chips

CONFIT DE CANARD

Slow cooked duck leg - Cabbage - Bacon -
Dauphinoise

JARETT DE JAMBON

Ham hock - butter beans - mash

🍷 FEUILLETÉ

Mushroom - Spinach - Puff pastry - Peppercorn
brandy cream sauce

🍷 AUBERGINE CHARLOTTE

Charred aubergines - Harrisa spiced med veg -
Layered chickpeas

Legumes (£2.00 supplement)

Chips / Mash / New Potatoes / Dauphinoise / Mixed Veg / Mange Tout

DESSERTS

GATEAU AU FROMAGE

Vanilla cheesecake - Forest
Fruits

TARTE AU RHUBARB

Rhubarb and Custard Tart

SORBET

Please ask about flavours

PETIT POT AU CHOCOLAT

Dark chocolate mousse -
French brandy

TARTE AMANDINE

Pear and almond frangipane
tart - Creme fraiche

PROFITEROLES

Petit choux buns - Cream -
Chocolate sauce

CREME BRULEE

Vanilla pod custard