



VEGAN & GLUTEN FREE MENU



BISTRO 42 HORBURY



STARTERS

TERIYAKI EDAMAME BEANS (VE) (GF) Japanese soy beans cooked in a light teriyaki soy sauce with chilli, garlic and ginger	5.95
FRIED CAULIFLOWER WINGS (VE) Fried Cauliflower wings with garlic aioli	6.45
BRUSCHETTA (VE) Cherry tomatoes, red onion, garlic and fresh basil in a balsamic & olive oil dressing with fresh rocket, served on toasted ciabatta	6.95
GARLIC MUSHROOM CROSTINI (GF) Button mushrooms sauteed in a white wine, garlic and cream sauce, served on toasted gluten free bread	7.95
GARLIC KING PRAWNS (GF) King prawns pan fried in white wine, chilli and garlic butter, served with toasted gluten free bread	8.45
BAKED CAMEMBERT (GF) Baked camembert served with toasted gluten free bread and onion chutney	8.95
MINI MED BOARD (GF) Serrano ham, salami, chorizo, a variety of cheeses and a roasted garlic bulb served with gluten free bread, balsamic & olive oil and garlic aioli	8.95

BURGERS

CLASSIC (GF) Wagyu steak burger or chargrilled chicken breast on a gluten free brioche bun, dressed with burger sauce, lettuce, red onion, gherkin and tomato, served with skin on fries and a side of coleslaw	13.95
CHICKEN AND HALLOUMI (GF) Chargrilled chicken breast, Halloumi, Asian slaw, and sweet chilli jam in a gluten free brioche bun, served with skin on fries and a side of coleslaw	15.95
SLOPPY JOE (GF) Wagyu steak burger, beef chilli, Monterey Jack cheese, green chilli relish and sour cream in a gluten free brioche bun, served with skin on fries and a side of coleslaw	15.95

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES PLEASE TELL YOUR SERVER

MAINS

POLLO A LA CREME (GF) Chargrilled chicken breast with a mushroom, white wine, garlic and cream sauce, served with sauteed greens and herb new potatoes or skin on fries	14.95
MEDITERRANEAN SEABASS (GF) Grilled seabass with roasted Mediterranean vegetables and garlic butter, served with herb new potatoes	16.95
SWORDFISH SALSA VERDE (GF) Chargrilled swordfish steak with a spicy salsa verde sauce, served with herb new potatoes and tenderstem broccoli	18.95
TERIYAKI DONBURI (VE) Marinated soy strips cooked in a garlic, chilli and light soy sauce, served with rice, shaved carrot, watercress and spring onion	13.95
WILD MUSHROOM AND TRUFFLE RISOTTO (VE) (GF) A creamy garlic mushroom and truffle oil risotto topped with grated vegan cheese	14.95
VEGETABLE FAJITA (VE) A sizzling skillet of mixed vegetables served with tortilla wraps, guacamole and chunky salsa	12.95
VEG BASKET (VE) A selection of tempura vegetables and sweet potato fries with a soy and chilli dip	9.95

STEAKS

CHARGRILLED STEAK (GF) Chargrilled to your preference topped with garlic butter served with skin on fries, roasted vine tomatoes and a grilled mushroom	
Rump 20.95 Sirloin 23.95 Fillet 26.95	
SAUCES 2.50 Peppercorn Blue Cheese Diane	

DESSERT

CHOCOLATE FUDGE CAKE (GF) Served with cream or ice cream	6.95
KNICKERBOCKER GLORY (GF) Chocolate, strawberry and vanilla ice cream, fresh berries, mixed berry compote, strawberry sauce, whipped cream and a glacier cherry	6.50
BISCOFF CHEESECAKE (VE) Served with vegan ice cream	6.50

(VE) = Vegan (GF) = Gluten Free