



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 |
| BLACK N BLUE (GF) Cajun spiced wagyu beef patty, aioli and rocket, topped with crispy bacon, creamy blue cheese sauce and caramelised onions in a gluten free bun, served with skin on fries and a side of coleslaw | 16.95 |

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 |
| GRILLED SALMON (GF) Grilled salmon in a creamy white wine, lemon and chive sauce served with parmentier potatoes and sauteed greens | 16.95 |
| 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 |
| 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 |
| ETON MESS (GF) Crushed meringue, vanilla ice cream, whipped cream, mixed berry compote and fresh berries | 6.95 |
| BISCOFF CHEESECAKE (VE) Served with vegan ice cream | 6.50 |

(VE) = Vegan (GF) = Gluten Free