

# À LA CARTE

## Starters

### **HOMEMADE SOUP (V) - 6.5**

Served with warm locally baked bread

### **HOT & SOUR CLAM BROTH (GF)(F) - 8**

With clams, udon noodles, chilli, spring onion and lemon grass

### **VEGETABLE FAJITA QUESADILLA (Ve) - 7**

With peppers, courgette, onion, vegan cheese & tomato salsa topped with sriracha

### **SATAY CHICKEN SKEWERS (M)(N)(GF) - 6.5**

With a pea shoot & carrot ribbon garnish, topped with Pissarro's own satay sauce

### **PRAWN COCKTAIL (F)(D)(GF) - 7**

Baby prawns with our homemade Marié rose sauce, on a bed of crisp lettuce & a lemon wedge

### **HALLOUMI FRIES - 7.5 (D)(V)(GF)**

Deep fried halloumi served with tomato salsa & a pea shoot garnish

## Mains

### **LAMB TAGINE (M)(GF) - 16.5**

A Moroccan style tagine, with slow cooked lamb & onion served with cous-cous

### **PISSARRO'S MESSY BBQ RIBS (M)(GF) - 19.5**

Belvedere Pork Loin Ribs served with Pissarro's BBQ sauce, chunky chips and a side salad

### **PISSARRO'S CHICKEN FAJITA (M)(F)(D) - 18**

With peppers, onions, courgettes & carrot served with sour cream, guacamole, two tortilla wraps and grated cheddar

### **SRI LANKAN JACKFRUIT CURRY (VE)(V)(GF) - 15**

Mildly spiced & aromatic Sri Lankan curry Served with fragrant basmati rice topped with crispy fried onion

## Seafood and Fish

### **PRAWN AND CHORIZO SALAD (M)(D)(F) - 17**

A bed of dressed lettuce, and cherry tomatoes, topped with chorizo king prawns, and roasted Mediterranean vegetables

### **FILLET OF FRESH COD (F)(GF) - 17.5**

Served on Spanish style saffron rice with chorizo, king prawns & pan fried green beans

## Sharing Platters

### **CHARCUTERIE (N)(M)(D)**

Sliced cured ham, Spanish salami, Serrano ham, black & green marinated olives, hummus served with bread & red onion chutney

Single - **13**

Double - **20**

## The Grill

### **10oz RIBEYE STEAK (M)(D)(GF) - 25**

Served with Portobello mushroom, roasted cherry tomatoes on the vine, chunky chips, & garlic butter  
(chef recommends rib-eyes to be served medium rare)

### **9oz FILLET STEAK (M)(D)(GF) - 30**

served rare on our hot rock boards served with chunky chips, garlic butter, coleslaw and a side salad

add a homemade BBQ, blue cheese or peppercorn sauce **3** each or a garlic prawn skewer **7**

## Burgers

### **MOVING MOUNTAINS® BURGER (V)(D) - 14.5**

A ¼lb MOVING MOUNTAINS® pea based burger with lettuce, Monterey jack cheese topped with tomato salsa

### **CAJUN CHICKEN BURGER (M)(D) - 15.5**

Cajun marinated chicken breast with lettuce & tomato

### **KAHUNA BURGER (M)(D) - 15.5**

7oz homemade beef burger with chargrilled smoked bacon, Monterey jack cheese with lettuce & tomato

**ALL OF OUR BURGERS COME IN A LOCALLY BAKED BRIOCHE BUN, WITH OUR HOMEMADE BURGER SAUCE, ONION RINGS & CHUNKY CHIPS**

## Nibbles & Small Bites

CHUNKY CHIPS - **3.5**

CAJUN CHUNKY CHIPS - **3.5**

RUSTIC BREAD AND HUMMUS - **4**

GARLIC BREAD - **4**

ONION RINGS - **4.5**

CHEESY GARLIC BREAD - **4.5**

CHEESY CHUNKY CHIPS - **5**

MARINATED BLACK AND GREEN OLIVES - **5**

TRUFFLE OIL AND PARMESAN TOPPED CHUNKY CHIPS - **6**

SALT AND PEPPER CRISPY CHICKEN WITH SRIRACHA DIP - **6.5**

**AVAILABLE ALL DAY**