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@pissarro's

Pissarro's Townhouse Rooms



BETWEEN 12PM - 4PM MONDAY TO
FRIDAY WITH A MEDIUM SOFT DRINK
ADD A SMALL HOUSE WINE OR ½ PINT
OF AMSTEL BEER FOR £2 OR LARGE
GLASS OR PINT FOR £4

MENU

S M A L L P L A T E S

HOMEMADE SOUP

Served with warm bread & butter

6 (V)

MUSHROOMS ON SOURDOUGH

Pan fried mushrooms, in a garlic & herb butter, on toasted sourdough, topped with truffle oil & parmesan shavings

(Vegan option available)

7.5 (V)

SALT & PEPPER SQUID BITES

Served with a lemon mayonnaise dip

8

STICKY PORK BELLY BITES

With a sweet chilli, soy & honey glaze, topped with sesame seeds, spring onion, and mini pearl peppers

9

SPICED CHICKEN SKEWERS

Marinated chicken breast & sweet Piquante peppers skewers with a paprika & lime spiked sour cream dip

9 (GF)

OVEN BAKED CAMEMBERT

Glazed with garlic & rosemary butter served with locally baked bread

10 (V)

B E E R S N A C K S

Skin on fries

4.5 (VE) (GF)

Garlic bread

5 (VE)

Beer battered onion rings

5 (VE)

Cheesy garlic bread

6.5 (V)

Cheddar cheesy chips

7 (V)

Crispy chicken bites

8

Bacon & blue cheese loaded fries

10

Truffle chips & parmesan cheese

10 (V)

£ 1 0 P L A T E S

1 2 p m - 4 p m

FREE RANGE EGG OMELETTE

Served with either skin on fries or salad, with a choice of 2 fillings:
Cheese, tomato, onion, mushroom, smoked bacon

10 (V) (GF)

SMASHED AVOCADO & SMOKED SALMON

Toasted sourdough from Oak Bakery, with smashed avocado, topped with smoked salmon & a poached egg with a sriracha mayo dip

10

GRILLED HALLOUMI & PEPPER SALAD

With grilled halloumi, bell peppers, tomato, onion & garlic on bed of fresh lettuce & french dressing

10 (V) (GF)

MEATBALL MARINARA SUB

Pork & chicken meatballs, with marinara sauce topped with melted mozzarella cheese in a toasted French stick

10

MACARONI ARRABBIATA

Macaroni, in a lightly spiced cherry tomato sauce, with red onion, pearl peppers & chilli flakes

10 (VE)

- If you suffer from any allergies or intolerances, please inform a member of staff before ordering. We try to source all our ingredients from local suppliers wherever possible - The whole menu is subject to availability, we are a busy kitchen using fresh locally sourced ingredients sometimes we do run out of things or ingredients are unavailable

L A R G E P L A T E S

HOMEMADE BEEF LASAGNA

15.5

Served with skin on fries & a side salad

GRILLED CAJUN CHICKEN

16 (GF)

Cajun spice, marinated chicken breast, chargrilled & served with skin on fries & a side salad

MUSHROOM & BRIE WELLINGTON

16

Served with maple glazed carrot, apple braised red cabbage & a red wine gravy

RACK OF BBQ PORK RIBS

17 (GF)

Slow cooked pork ribs, in our homemade smokey BBQ sauce, served with skin on fries & a side of coleslaw

DELUXE BURGER

17.5

Two chargrilled 4oz beef patties, stacked with grilled smoked bacon, double cheese, with burger sauce, lettuce & gherkins with chips & onion rings

CHICKEN FAJITA

18

Marinated chicken breast, garlic, peppers & chilli served with two tortillas wraps, guacamole, cheddar & sour cream

(vegetarian and vegan options available)

CHIMICHURRI BEEF CASSEROLE

18 (GF)

South American style beef casserole, with paprika & onion, topped with a homemade Chimichurri, served with mashed potato

CIDER BRAISED PORK BELLY & CRACKLING

18.5 (GF)

Served with creamy mash potato, maple glazed carrot, seasonal vegetables & gravy

GRILLED FRESH SALMON FILLET

19

Served with a creamy white wine, chilli & king prawn risotto

8oz RIBEYE STEAK

26 (GF)

Served with a grilled garlic portobello mushroom & cherry tomatoes on the vine, with skin on fries & garlic butter

9oz FILLET STEAK

35 (GF)

Served rare on our sizzling hot rock boards, with skin on fries, salad & garlic butter

Garlic king prawn skewer

8 (GF)

Blue cheese sauce

3.5

Peppercorn sauce

3.5

Chimichurri

3 (VE) (GF)

Side salad

5 (VE) (GF)