





FOLLOW US ON SOCIAL MEDIA FOR ALL
THE LATEST INFO, OFFERS AND
PROMOTIONS

@pissarros_ 
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

M E N U

S M A L L P L A T E S

- HOMEMADE SOUP** 6 (V)
Served with warm bread & butter
- MUSHROOMS ON SOURDOUGH** 7.5 (V)
Pan fried mushrooms, in a garlic & herb
butter, on toasted sourdough, topped with
truffle oil & parmesan shavings
(Vegan option available)
- SALT & PEPPER SQUID BITES** 8
Served with a lemon mayonnaise dip
- STICKY PORK BELLY BITES** 9
With a sweet chilli, soy & honey glaze, topped
with sesame seeds, spring onion, and mini
pearl peppers
- SPICED CHICKEN SKEWERS** 9 (GF)
Marinated chicken breast & sweet Piquante
peppers skewers with a paprika & lime spiked
sour cream dip
- OVEN BAKED CAMEMBERT** 10 (V)
Glazed with garlic & rosemary butter served
with locally baked bread

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** 10 (V) (GF)
Served with either skin on fries or salad, with a choice of 2 fillings:
Cheese, tomato, onion, mushroom, smoked bacon
- SMASHED AVOCADO & SMOKED SALMON** 10
Toasted sourdough from Oak Bakery, with smashed avocado,
topped with smoked salmon & a poached egg with a sriracha mayo
dip
- GRILLED HALLOUMI & PEPPER SALAD** 10 (V) (GF)
With grilled halloumi, bell peppers, tomato, onion & garlic on bed of
fresh lettuce & french dressing
- MEATBALL MARINARA SUB** 10
Pork & chicken meatballs, with marinara sauce topped with melted
mozzarella cheese in a toasted French stick
- MACARONI ARRABIATA** 10 (VE)
Macaroni, in a lightly spiced cherry tomato sauce, with red onion,
pearl peppers & chilli flakes

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)

- 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