



M E N U

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@pissarros_ 

Pissarro's Townhouse Rooms 



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
- Spiced sweet chilli halloumi bites** 9 (V) 
- Bacon & blue cheese loaded fries** 10

S M A L L P L A T E S

- HOMEMADE SOUP** 6 (V)
Served with warm bread & butter
- ASIAN CANDIED MUSHROOMS** 7.5 (VE) (GF) 
Deep fried Oyster & Lions mane mushrooms from Basil's fungi farm, tossed in a sweet & sticky korean style chilli sauce, topped with sesame seeds & spring onion
- BEETROOT CURED SALMON** 8
Served with pickled cucumber, on toasted bread, with king prawns & a lemon & garlic aioli
- STICKY PORK BELLY BITES** 9
With a sweet chilli, soy & honey glaze, topped with sesame seeds, spring onion, and mini pearl peppers
- SALT & PEPPER SQUID BITES** 8 
Crispy salt & pepper seasoned calamari served with a lemon mayo dip

L A R G E P L A T E S

- HOMEMADE BEEF LASAGNA** 16
Served with skin on fries & a side salad
- GRILLED CAJUN CHICKEN** 17 (GF) 
Cajun spice, marinated chicken breast, chargrilled & served with skin on fries & a side salad
- VEGAN WELLINGTON SLICE** 16 (VE) 
Puff pastry wellington slice filled with butternut squash, chickpea, sweet potato, carrot & walnuts with a smokey red pepper & redcurrant chutney served with seasonal veg & vegan gravy
- CHICKEN BURGER** 17.5 
Buttermilk fried chicken breast, lettuce, coleslaw, and gochujang mayo, served with chips
- DELUXE BURGER** 17.5 
Two chargrilled 4oz beef patties, stacked with grilled smoked bacon, double cheese, with burger sauce, lettuce & gherkins with chips
- CURRY OF THE DAY** 17.5
Please see our specials board or ask one of our servers for todays choice!
- CHICKEN FAJITA** 18 
Marinated chicken breast, garlic, peppers & chilli served with two tortillas wraps, tomato salsa, cheddar & sour cream
(vegetarian & vegan options available)
- BRAISED PORK BELLY & CRACKLING** 18.5 (GF) 
Served with garlic new potatoes, maple glazed carrot, seasonal vegetables & gravy
- FRESH POACHED COD** 19.5 (GF) 
Served with pan fried onion, peppers & roasted garlic new potatoes topped with our homemade chimmichurri
- 8oz RIBEYE STEAK** 28 (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

A D D O N S



- Chimmichurri 3
- Peppercorn sauce 3.5
- Blue cheese sauce 3.5
- Side salad 5
- Garlic king prawn skewer 8



- 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