



SERVED BETWEEN  
12PM - 5PM

1 COURSE FOR 18.00  
2 COURSES FOR 19.75  
3 COURSES FOR 24.75

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### STARTERS

#### **HOMEMADE SOUP**

Served with locally baked bread & butter

#### **SALT & PEPPER SQUID**

*Crispy salt & pepper seasoned calamari  
served with a lemon mayo dip*

#### **CHICKEN LIVER & CHORIZO PATE**

Served with locally baked bread & butter

#### **SATAY CHICKEN**

On a bed of carrot ribbons & peashoot,  
topped with satay sauce, crushed peanut  
& crispy onions

#### **GARLIC BREAD**

Oak bakery baguette topped with  
homemade garlic butter

**add cheese - 1**

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### BIG PLATES

#### **GARLIC MUSHROOMS**

#### **MACCARONI BAKE**

With blue cheese sauce & crispy onion served  
with garlic bread

#### **GRILED SALMON FILLET**

Served with mash potato, confit cherry tomatoes  
& hollandaise sauce

#### **PISSARRO'S LASAGNA**

Served with chips

#### **7oz FILLET STEAK HOT ROCK**

Served with skin on fries, salad & garlic butter  
**£10 surcharge**

#### **PISSARRO'S DELUXE BURGER**

Two chargrilled 4oz beef patties, stacked with  
grilled smoked bacon, double cheese, with burger  
sauce, lettuce & gherkins in a toasted burger bun  
from Oak bakery & chips

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### ROASTS

#### **HONEY ROASTED GAMMON**

#### **APPLE CIDER BRAISED PORK BELLY & CRACKLING**

#### **ROSEMARY & BLACK PEPPER ROAST RIB OF BEEF**

All served with rosemary & garlic  
roast potatoes, stuffing, seasonal  
vegetables, cheesy leeks, parsnip  
crisps & puree, a pig in blanket,  
bone marrow gravy & a Yorkshire  
pudding

#### **HOMEMADE VEGAN NUT ROAST**

Homemade vegan nut roast with  
rosemary & garlic roast potatoes,  
stuffing, seasonal vegetables,  
cheesy leeks, parsnip crisps &  
puree, red wine gravy & a  
Yorkshire pudding

**-vegan option available-**

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**-Extra meats – £4 each-**

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**- 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 -**