



**SERVED BETWEEN
12PM - 5PM**

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

STARTERS

HOMEMADE SOUP

Served with locally baked bread & butter

MEDITERRANEAN PIZZETTE

With butternut squash puree topped with roasted peppers, crispy onions & a balsamic glaze **(VEGAN)**

MUSHROOMS ON SOURDOUGH

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

CRISPY CHICKEN BITES

Served with sriracha sauce

GARLIC BREAD

Oak bakery baguette topped with homemade garlic butter

add cheese - 1

BIG PLATES

MUSHROOM RISOTTO

Served with pea shoot garnish & parmesan shavings (vegan option available)

GRILLED FRESH SALMON FILLET

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

PISSARRO'S BEEF LASAGNA

Served with skin on fries

7oz FILLET STEAK HOT ROCK

Served with skin on fries, salad & garlic butter
£12 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

ROASTS

ROAST GARLIC & THYME CHICKEN SUPREME

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, roast parsnip, a pig in blanket, bone marrow gravy & a Yorkshire pudding

HOMEMADE NUT ROAST OR VEGAN WELLINGTON

Homemade, cranberry & mushroom nut roast or vegan puff pastry wellington slice with a redcurrant chutney served with rosemary & garlic roast potatoes, stuffing, seasonal vegetables, cheesy leeks, roast parsnip, yorkshire pudding & a red wine gravy

-Extra meats – £4 each-

- 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 -