



Chef's Table Bistro

OCTOBER AND NOVEMBER MENU

Weds to Thurs - 5pm till 9pm

Fri to Sat 12pm till 4pm & 5 till 9.30pm

Starters

Freshly baked focaccia, olive oil (v & vegan)

£2.50

Caramelised shallot and fig tart tatin,
warm gorgonzola dressing (v)

£6.75

Scorched mackerel, Cornish crab and potato salad, small pickle

£7.95

Thai fillet of beef, mango and chili salsa, watercress and
coriander salad

£8.75

Salmon gravlax, brown shrimp, sour cream, warm blini

£7.75

Pork & duck rilette, sage and apple compote, crisp sour dough

£6.75

Warm salad of roasted cauliflower, puy lentil and
harissa courgette (vegan)

£5.95

Mains

Pan roasted cod loin, bouillabaisse sauce, cockles and mussels

£14.95

Guinea fowl breast, poached in a light chicken stock,
ceps and maderia, purée potato

£13.95

Butternut squash, wood mushroom pastry cone,
caramelised chicory, warm plum tomato dressing
(v & vegan)

£13.75

Venison loin, treacle glazed, crushed peppercorn,
celeriac purée, rosti potato, claret wine jus

£18.25

Duck à l'Orange, roasted breast, confit thigh, fondant potato,
orange jus

£15.55

Fillet of beef en croute, wood mushrooms, port wine reduction

£45 (for two to share, 24hrs notice needed)

Desserts

Tiramisu

£7.25

Tarte au citron, blackberry and apple sorbet

£6.50

Paris Brest, peanut butter and chocolate mousaline,
dehydrated orange

£7.50

Warm chocolate brownie, raspberry sorbet (vegan)

£6.25

This month's featured cheeses served with relish,
fruit and savoury biscuits

£7.95

www.chefstable.restaurant

www.cherrypickedcatering.co.uk

1a-2a Avon Crescent Hotwells BRISTOL BS1 6XQ

Telephone 0117 9300776