

Malvern Bistro

2 course £28 / 3 course £32

To start

CAPRESE SALAD

Balsamic caviar, gazpacho shot (v)

CHEF'S SEASONAL SOUP (v)(ve)(gf)

Herb oil and warm local bread

CHARGRILLED ASPARAGUS (v)(gf)

Soft boiled egg, pickled onions, herb oil

FRESH MUSSELS (gf)

Tomato & basil sauce, warm sough dough

Main course

BRAISED LAMB SHOULDER (gf)

Dauphinoise potato, peas, beans, red wine jus

AUBERGINE PARMIGIANA (v)(ve) (gf)

Jeweled cous-cous salad

PAN FRIED TROUT (gf)

Sweetcorn, courgette, pickled shallot

RICOTTA & SPINACH TORTELLINI

White wine cream, truffle oil

To finish

BLOOD ORANGE GLAZED POLENTA CAKE (v)(gf)

Berries, white chocolate cremeux

CLASSIC TIRAMISU (v)

Chocolate shards

ETON MESS (v)

Berry gel, meringue shards, Chantilly cream

Selection of breads & butters

SEA SALT &

ROSEMARY FOCACCIA

LOCAL SOURDOUGH

BLOOMER

HERB BUTTER SELECTION £6.50

Sides

SAUTED SPRING CABBAGE £4.50

BUTTERED

NEW POTATOES £4.50

SWEET CHILLI, ALMOND

& GREEN BEANS(v) £4.50

Extras

THE SCENE CHEESEBOARD £9.00.

fruit chutney, crackers

ARTISAN COFFEE £2.60

SPECIALITY TEA

£2.60

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens.

Should you require any further information regarding allergens, please speak to a member of our team before ordering.