

la bastille

SET MENU

STARTERS

KING PRAWNS & CHORIZO

Bread & Garlic Butter (w)(d)(sf)

SCALLOPS

Cauliflower Puree & Pancetta (d)(f)(m)

CARPACCIO BEEF

Parmigiano, Rocket & Truffle Oil(d)(f)

GOAT CHEESE SALAD

Mixed Salad, Beetroot, Walnuts & Honey(n)(d)

CAPRESE SALAD

Tomato, Buffalo Mozzarella & Basil(d)

MAINS

RIBEYE STEAK

Flat Cap Mushroom, Cherry Tomato, Onion Rings,

Peppercorn/Bernaise Sauce(d)(e)(w)

ROASTED CHICKEN

Dauphinoise Pot, Broccoli, Green Beans, Mushroom Sauce (w)(d)

INDIAN CHICKEN CURRY

Papadom, Red & White Onion, Coriander, Mango Chutney, Rice, Sultans (d)

PAN FRIED SALMON

New Potatoes, Asparagus, White Wine Sauce, Horseradish (w)(f)(d)

WILD MUSHROOM RISOTTO(v or vv)

Parmesan(sh)(d)

DESSERT

CHOCOLATE TART Whipped Cream (d)(e)(w)

TIRAMISU (d)(w)

PASSION FRUIT CHEESECAKE (d)(e)(w)(sh)

SELECTION OF JERSEY ICECREAM (d)

SELECTION OF SORBETS (v)(d)

SELECTION OF LOCAL AND FRENCH CHEESES (d)(w)(n)

2 COURSES £24 / 3 COURSES £29.90

There are nuts used in the Bastille kitchen.
Please make staff aware if you have any allergies
or special dietary requirements.

WELCOME to LA BASTILLE
All our dishes are created in our kitchen which uses
ingredients containing nuts, peanuts, gluten, fish, molluscs,
seafood, milk, egg, other dairy products, selery, sesame,
mustards seeds and sulphites.
(w) Wheat, (d) Dairy, (p) Peanuts, (sf) Shellfish, (e) Egg
(f) Fish, (m) Molluscs, (n) Nuts, (c) Celery, (ms) Mustard,
(se) Sesame, (sh) Sulphites, (sb) Soybean