

**FIXED PRICE MENU  
(From this box only)  
Two courses £16.95  
Three courses £19.95**

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*Homemade cream of mushroom soup  
with a cheese crouton*

*Grilled goat's cheese on toast  
with a beetroot & rocket salad*

*Pigeon breast, smoked bacon & crouton salad*

*Smoked prawns (Pinney's of Orford)  
with a garlic & chili mayonnaise dip*

*Duck & pork terrine  
with plum chutney and French bread*

*All above at 5.95*

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*Moroccan spiced chicken breast  
falafel, spiced rice, raita and salad leaves*

*Grilled fillet of cod with samphire grass  
white wine veloute and new potatoes*

*Grilled pork loin chop  
apple sauce, crackling and spring onion mash*

*Butternut squash, almond & cashewnut roast  
tomato ratatouille and dauphinoise potatoes*

*Asparagus, spinach & mange tout risotto  
with parmesan and pea shoots*

*All above at 12.50*

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*Vanilla crème brûlée  
with homemade shortbread*

*Homemade Bakewell tart  
with raspberry ripple ice cream*

*Strawberry Eton mess*

*Normandy brie  
with crackers and chutney*

*All above at 5.50*

**STARTERS & LIGHT MAIN COURSES**

*Asparagus wrapped in pancetta  
with a poached egg and asparagus soup* 6.25/10.95

*Crayfish, prawn & avocado cocktail  
with 1,000 islands dressing* 6.50/11.95

*Thai crab cakes with green pea curry sauce  
radish and pea shoots* 6.75/12.50

*Bang bang chicken with peanut sauce* 6.75/12.95

*Sautéed scallops with belly pork  
black pudding and apple sauce* 9.50/16.95

**MAIN COURSES**

*All main courses are served with vegetables unless otherwise stated*

*Mustard roasted mackerel  
with crushed warm potato salad and salad* 12.95

*Grilled swordfish loin steak  
with tartare sauce hand cut chips and salad* 14.50

*Barbary duck breast  
with rhubarb puree and fondant potatoes* 14.95

*Rosemary roasted rump of lamb  
dauphinoise potatoes and pea purée* 16.50

*Grilled wild seabass fillet (Orford Ness)  
with local asparagus and new potatoes* 18.50

*Grilled sirloin steak-10z  
peppercorn & brandy sauce, Portobello mushroom  
hand cut chips and rocket leaves* 21.95

**MORE PUDDINGS AND CHEESE**

*Dark chocolate & pecan brownie  
vanilla ice cream and salted caramel shot* 5.95

*Malteser chocolate cheesecake  
with white chocolate ice cream* 6.75

*East Anglian cheese selection  
Suffolk Gold, Norfolk Dapple and Binham Blue  
with crackers and homemade chutney* 7.50

**PLEASE BE AWARE For ALLERGEN** information or dietary requirements  
please ask a member of staff.

*Duck & lamb dishes will be served pink unless you prefer otherwise.*

*A note on cheese, if you prefer cheeses served at room temperature please let us  
know in advance.*



@bistroonthequay



Bistro On the Quay #bistroonthequay