

# MP's BISTRO

## AUTUMN DINNER MENU

### STARTERS

Soup of the day <b>v</b> 	£5.25
Hot smoked salmon with quails egg, beetroot, caper dressing 	£5.95
Salad of poached pear, walnut and blue cheese dressing <b>v</b> 	£5.25
Stornoway black pudding, apple and bacon	£5.50
Breaded Scottish langoustine tails with tartar sauce and potato crisps	£6.50
Smoked wild Scottish venison, honeydew melon  watercress and honey mustard dressing	£6.50

### MAIN DISHES

Garlic and rosemary Scottish highland lamb rump with beetroot  braised baby vegetables, fondant sweet potato and red wine reduction	£13.50
Seared loch duart salmon fillet  with pickled vegetables, turned new potatoes and saffron broth	£13.75
Pan fried sea bream, jersey royal potatoes  with runner beans, fennel puree and shellfish sauce	£12.95
Roast courgette stuffed with quinoa, cannellini beans  with cherry tomatoes and basil, aubergine caviar and parmesan crisps	£12.50
Corn fed Scottish chicken supreme, with homemade tagliatelle, leeks and pancetta cream sauce	£12.50
Homemade Scottish beef burger with hand cut chips, battered onion rings, pickle and green chilli	£10.95
Pan roast Scottish 8oz Fillet steak  served with mushrooms, slow roast cherry vine tomatoes and chunky chips , add Arran mustard butter or green peppercorn sauce for	£20.00 £1

### PRE THEATRE OFFER

Sun to Thurs  
Available 6pm to 7.30pm  
Fri and Sat  
5.30pm to 7.30pm

2 COURSES £17.50  
3 COURSES £20.50  
(Supplements Apply)

Steak £6.50  
Cheese Selection £2.50

### LOBSTER WEEKENDS FRI AND SAT

Half lobster £16  
Whole £25

### STEAK TUESDAYS

Two fillet steaks  
Only £20!

### SIDES

£3.00

Braised baby vegetables

Buttered Jersey potatoes

Side salad

Chips

Sweet potato fondant

Runner beans and pancetta

Battered onion rings



Please advise your waiter if you have any food allergies

Vegetarian **v** gluten free 

All prices include V.A.T. at the current rate

No service charge will be included except for parties of six or more  
when a discretionary 10% will be added to your bill

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## DESSERTS

*All our desserts are freshly made by our chefs*

<b>Cinnamon panna cotta with poached plums,</b>  £5.25 plum sorbet and a plum gel
<b>Blackberry and vanilla millefeuille</b> £5.50 with vanilla ice cream
<b>White chocolate brownie</b> £5.75 served with strawberries, cream and strawberry ice cream
<b>Carrot cake served with candied carrots</b> £5.50 chocolate and sorrel
<b>Scottish cheese board</b>  £6.50 <b>Mull of Kintyre cheddar,</b> <b>Morangie brie,</b> a mould ripened brie made from cows milk at the Tain creamery in the Scottish Highlands. <b>Blue murder</b> again from Tain, this is a bold, strongly flavoured blue cheese

### *Great with your Dessert*

<b>Pineau de Charantes—dessert wine</b> <b>(100ml glass)</b> £4.90 Sweet and luscious with a hint of acidity
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### *Perfect with Cheese*

<b>Ruby Port</b> <b>(100ml glass)</b> £4.70 Robust and full of vigour with ripe red fruits and a sprinkling of spice
<b>Late Bottled Vintage Port (100ml glass)</b> £5.50 Stacks of rich plummy fruit and a lovely sweet finish

## Coffee and Tea

**Cappuccino**  
£2.75

**Regular or Decaf**  
£2.75

**Espresso**  
£2.25

**Tea Traditional or Herbal**  
£2.25

## Liqueur Coffees

£5.75

**Gaelic**  
with whisky

**Calypso**  
with Tia Maria

**Royale**  
with cognac

**Irish mist**  
with Baileys

**Highlander**  
with Glayva

**Disaronno**  
with Amaretto

**Baileys latte**



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