

# ChezNous BISTRO

Set menu available All Day Wednesday and Thursday, Friday & Saturday until 6.30pm.  
2 course £22, 3 course £25.  
Set menu items are marked with an 'S'.

## Summer special

Organic and Biodynamic Cava from Catalunya. Delicious as an ice cold aperitif. 150 ml glass, £7.95

## Aperitif

Glass of house Champagne £10  
Glass of Astoria Prosecco £8  
Chilled Manzanilla "La Gitana" £5

## Summer special

Summer fruit fizz, with mixed summer berries, prosecco, lime, sugar and mint £7.95

## Nibbles

Warm focaccia and Boscaiola olives with virgin olive oil and balsamic glaze £7.50 g\*

Oven roasted garlic and herb ciabatta with rocket & parmesan salad £7.50 g, v

## Starter

Grilled seasonal asparagus, roasted red pepper, goats cheese & onion chutney £8.95 v, S

Spiced Lebanese falafel with Houmous, charred flat bread, salad & chilli mayo £8 v, ve, g

Goosnargh chicken liver & Cognac parfait with cranberry sauce, pickles & toast £8 g\*, S

Traditional Greek salad served on a garlic butter bruschetta with oregano £8 g

Seasonal soup with warm bread and salted English butter £6 v, g\*, S

Crisp panko chicken breast goujons with harissa mayo & sweet chilli £8.50

Grilled lamb koftas with salsa, yoghurt and flatbread £8.50 g

Shetland mussels "Mariniere" served with warm bread £9 g\* S

All dishes with an asterisk can be made gluten free

## Main

Crisp Goosnargh chicken schnitzel with a fried hen egg, truffle & parmesan fries, garlic mayonnaise £16.95 g, S

Pan fried market fish, with stir fried vegetables & noodles in garlic, chilli & soy glaze £17.95 g\*

Double cheeseburger with salad stack, crisp mozzarella, peri bbq, house sauce, onion chutney, hot English mustard & naughty tomato fries £16 g, S

"Chez nous mezze" with vegetables, falafel, sauce, salad, olives, bread and fries £16 v,ve,n, g

North Sea haddock fillet with beer batter, Koffmann's chips, petit pois and mayonnaise £15.95 g\*, S

4 hour lamb shank with roasted root vegetables, mashed potato and port jus £21.95

Crisp handmade truffle gnocchi with red pesto cream, rocket and parmesan £15 v, g S

Chargrilled Goosnargh chicken supreme with market greens, cream potato & sauce Diane £16.50 S, g

## Steaks from the chargrill

6 ounce sirloin steak £17.50

8 ounce rump steak £17.95

8 ounce fillet steak £29.50

All our beef is salt aged Cumbrian beef, pre seasoned before cooking and served with skin on fries, dressed rocket & pepper sauce

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Details of the 14 legal allergens are available on request.

A 10% service charge will be added to tables of 5 or more.

v=vegetarian, ve=vegan, n=nuts or produced in an environment that produces nut products, g=contains gluten

## Summer salads

Market fresh salad with new potatoes and spiced nuts £10.95

Add grilled Goosnargh chicken breast or crisp panko prawns £15.95

## Sides all £4.50

Naughty tomato fries with peri bbq, chilli mayo & crispy onions

Koffmann's chips with garlic mayo

Creamed spinach with parmesan

Tomato and onion salad with virgin olive oil & balsamic glaze

Market salad with French dressing and crispy onions

## Dessert all £6.95

Sticky Toffee Pudding, hot toffee sauce & vanilla ice cream n, g, S

Classic Italian affogato n, g\*

Daily cheesecake with ice cream n, g, S

Warm chocolate fudge cake with ice cream S, g, n

Sorbet trio with Rossini deluxe wafer n, ve, g\*

Raspberry sponge crumble with vanilla custard and ice cream n, g, S

Cheese selection with biscuits & chutney, 3 pieces £7.50 g\*

All our top quality ice cream & sorbet is supplied by Cheshire farms, Chester.

PLEASE BE PATIENT

All of our food is freshly cooked and may take longer during busier periods

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