

ChezNous BISTRO

Set menu available All Day Wednesday and Thursday, Friday & Saturday until 6.30pm.
2 course £23, 3 course £27.
Set menu items are marked with an 'S'.

Winter special

"Clementine martini"

Clementine juice mixed with vodka,
orange liqueur and Champagne.

£8.95

Aperitif

Glass of house Champagne £10

Glass of Astoria Prosecco £8

Chilled Manzanilla "La Gitana" £5

Winter special

"Cranberry Margarita"

Aged tequila with cranberry and
triple sec, decorated with an orange
salt rim. £8.50

Nibbles

Warm focaccia and Boscaiola olives with virgin olive oil and balsamic glaze **£7.95 g***

Oven roasted garlic and herb ciabatta with rocket & parmesan salad **£7.95 g, v**

Starter

Crisp panko goat cheese with balsamic winter beets & warm spiced nuts **£8.95 v,g* S, n**

Lebanese falafel with Kosheri rice, Moroccan tomato & cumin salsa **£8.95 v, ve, g**

Goosnargh chicken liver, parfait with spiced pear & cranberry chutney, pickles & toast **£8.50 g*, S**

Crisp cod croquettes with roasted garlic mayo & dressed rocket **£8.95 g**

Seasonal soup with warm bread and salted English butter **£6.50 v, g*, S**

Smoked Scottish salmon & Greenland prawns with egg mayonnaise & caviar **£10.95**

Grilled chicken fillet "souvlaki" with grilled pitta & tzatziki **£8.95 g***

Shetland mussels "Mariniere" served with warm bread **£9.50 g* S**

"Mixed grill" Grilled Cumberland sausage with black pudding, chorizo, fried hen egg & mustard sauce **£10.95**

All dishes with an asterisk can be made gluten free

Main

Traditional roasted turkey crown, roasted roots, winter broccoli, sprouts, mash and roasties,
served with roast red wine gravy **£17.95 g, S**

Pan fried market fish "Andaluz" with patatas bravas & roasted peppers with chorizo **£17.95 g***

Chargrilled double cheeseburger with salad stack, halloumi, onion marmalade, black pepper
mayo & pickles. Served with dusted fries with garlic mayo and chorizo **£16.95 g, S**

"Chez nous mezze" with preserved vegetables, falafel, sauce, salad, olives, bread and fries
£16.95 v,ve,n, g

North Sea haddock fillet with beer batter, Koffmann's chips, petit pois and mayonnaise **£16.95 g*, S**

4 hour lamb shank with spring onion mash, minted peas, spinach & port jus **£21.95**

Crisp handmade tomato & herb gnocchi with Pomodoro cream sauce, rocket and parmesan &
truffle **£16.95 v, g S**

Chargrilled Goosnargh chicken supreme with buttered market greens, Handmade tomato
tortelloni and beurre blanc **£16.95 S, g*, s**

Handmade nut roast with all the festive trimmings & "no meat" gravy, v, g

Steaks from the chargrill

6 ounce sirloin steak **£17.95**

8 ounce rump steak **£18.95**

8 ounce fillet steak **£29.95**

8 ounce horseshoe gammon steak with fried hen egg, skin on fries & mustard mayonnaise

£16.95 S

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**

Winter salads

Market fresh salad with new potatoes, crisp kale and spiced nuts **£10.95**

Add grilled Goosnargh chicken breast or crisp panko prawns **£15.95**

Sides all £4.50

Koffmann's chips with roasted garlic mayo

Dusted fries with black pepper mayo and chorizo

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 Christmas pudding with ice cream & brandy sauce **S, g, n**

Sorbet trio with mixed berries and prosecco n, ve, g*

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

Winter cheese selection with biscuits & chutney, 3 pieces **£8 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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