

## Gibson's Bistro

### Mains

<b>Calves liver (Gf)</b>	<b>21</b>
<i>Crispy potato cake, pancetta crisp, seasonal greens with a red wine and caramelised onion jus</i>	
<b>Ribeye steak (Gf)</b>	<b>36</b>
<i>Sauteed wild mushrooms, triple cooked chips,, cherry vine tomatoes with a peppercorn sauce</i>	
<b>Slow cooked Norfolk pork belly (Gf)</b>	<b>24</b>
<i>Buttered mash, braised red cabbage, chantenay carrots, parsnip crisp with a calvados and apple jus</i>	
<b>Steak Burger</b>	<b>18</b>
<i>Binham blue cheese, caramelised onion chutney , served with chips and salad.</i>	
<b>Chicken breast</b>	<b>21</b>
<i>Rosti potato, purple sprouting broccoli, with chorizo and chive sauce</i>	
<b>Beef ragu pappardelle</b>	<b>20</b>
<i>Gremolata and parmesan shavings</i>	
<b>Pan roasted sea bass (Gf)</b>	<b>24</b>
<i>Tarragon and lemon crushed potatoes, seasonal greens with a champagne and smoked prawn sauce</i>	
<b>Smoked haddock and leek risotto (Gf)</b>	<b>21</b>
<i>Topped with a poached hens egg, parmesan and pea shoots</i>	
<b>Wild mushroom and pesto risotto (V, Veo, Gf)</b>	<b>18</b>
<i>Micro herb salad, herb oil and parmesan</i>	
<b>Chargrilled aubergine steak (V, Ve, Gf)</b>	<b>17</b>
<i>Triple cooked chips, spiced tomato chutney and a pickled vegetable salad</i>	

Ve= vegan, Veo=vegan option V=Vegetarian Gf= Gluten Free Gfo= Gluten free option. Please speak to a member of the team for any other dietary requirements