

BISTRO MENU - 10<sup>th</sup> April to 16<sup>th</sup> April

STARTERS

**Pea and watercress soup**, egg, mint oil and croutons

**Super salad**, with courgette, green beans, cous cous and wild garlic

**Mixed bean Salad with artichokes and avocado dressing**

**Arbroath smokie fish cake**, petite salad, tartare sauce

*This is our choice dish of the week packed with local fish and full of flavour.*

MAIN COURSES

**Fish and Chips** with peas and tartare sauce

**Skate Wings** with supergreen stir fry and wild garlic pesto

**Gnocchi** with cherry tomatoes, basil and mozzarella

**Pork loin** with spicy bean stew and fennel

**Tagine**, bean, peppers, tomatoes, sweet potatoes slow cooked with middle-eastern spices with pilaf & flat bread

*Main course come almost exactly as described, depending upon your appetite today you may fancy adding a side dish. We recommend the twice cooked chips and gravy.*

DESSERTS

**Two artisan cheeses** with accoutrement

**Pineapple carpaccio** with lime dressing and champagne sorbet

**Pimms parfait**, strawberry, lemonade, mint & cucumber

**Ice cream**, chocolate, strawberry and vanilla

Two courses £20 | Three courses £25 |

Please advise of any allergens

*Our bistro is named after the very lovely and glamorous Daisy Tasker, she worked in the mill from a very young age. Her family were kind enough to share some family pictures and stories with us. In one picture you'll see Daisy winning a glamorous granny competition at Butlin's Holiday camp in Ayr; looking very glam in her white gloves and pearls. In another she's rounded up her work pals and their heading off on bus trip. Her granddaughter says her granny made a "mean steak pie".*