



BISTRO MENU

STARTERS

SPICY SPARE RIB COMBO

Spicy pork ribs oven baked with chicken wings in a tomato, chilli and fennel sauce.

£6.95

TORTA FRITTA GARLIC BREAD

Our 60 year old recipe is light and delicious and is served with Papa's special tomato Ragu on the side (a must try).

£5.50

SEXY GARLIC MUSHROOMS

Fresh button mushrooms in a spicy tomato, cream white wine and diced shallot sauce. Traditional to The Old Bill legacy.

£5.50

CALAMARI

Lightly fried Calamari, squid rings, in a crispy tempura flour butter and served with a salad garnish and a bit on the side (tartar sauce that is).

£5.50

MELON AND PRAWNS

Juicy Galia melon topped with fresh North Atlantic prawns finished with traditional home-made Marie Rose dressing.

£5.50

PORK AND CHICKEN LIVER PATE

A favourite of many. Our pork and chicken pate is homemade on the premises and accompanied by French garlic toast.

£5.50

FRENCH ONION SOUP

Chunky caramelised onions in a sumptuous meaty broth and finished with a giant cheesy crouton.

£4.50

MAIN DISHES

FAMOUS LEG OF LAMB

Half a leg of lamb cooked slowly in a rich mint and redcurrant demi-glace sauce. Not for the faint hearted. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£17.50

PORK FILLET

Slices of Pork tenderloin assembled with Parma Ham, Buffalo Mozzarella Cheese, tomato, Frascati wine and a pinch of sage. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£13.25

CHICKEN SOFIA LOREN

Large breast of chicken in a creamy white wine and mushroom sauce. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£13.25

FRESH SEABASS

Whole bass served off the bone, grilled with a light garlic butter and finished with a sprinkle of parsley and tangy lemon. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£16.75



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MAIN DISHES

SIRLOIN STEAK

Angus beef cooked to your performance or very nearly and served with a choice of Diane, Peppercorn or Chasseur sauce on the side. Serve with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic or chunky chips & onion rings.

£17.95

GRILLED HADDOCK

Fresh boneless haddock fillet, grilled and finished with a light cheese sauce. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£13.50

FILLETINI DI MANZO

Slices of tender fillet steak, cooked slowly in a rich port wine and blue stilton sauce. (As our Fillitini are delicate medallions, we advise they are cooked med-well, pink inner with no running blood, to avoid disappointment). Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£19.95

CHICKEN ZINGARA

Spicy chicken breast with seared peppers and baked with red wine in tomato and chilli sauce. Served with two seasonal vegetables and oven roasted potatoes with fresh rosemary and garlic.

£13.25

SPECIALITIES

PAOLO'S SPICY BALLS

Giant Italian meat balls in a spicy tomato sauce on a bed of spaghetti. Served with chips and salad.

£10.50

LASAGNE AL FORNO

Oven baked meat lasagne prepared freshly on the premises. Served with chips and salad. Delish!

£10.50

SALMON PANCAKE

Fresh salmon cradled in a home-made pancake an baked in the oven with a creamy sauce, topped with cheese and finished with brandy. Served with chips and salad.

£10.50

SPAGHETTI CARBONARA

Fresh spaghetti noodles in a white wine and cream sauce with chunky smoked ham and black pepper. Served with chips and salad.

£10.50

RIGATONI MEXICANA

Fresh rigatoni cooked in a tomato sauce with seasonal vegetables, ham an chilli's with a touch of cream richness. Served with chips and salad.

£10.50



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SPECIALITIES

VEGGIE DELIGHT

Gently roasted seasonal locally sourced vegetables, wrapped in a scrumptious pancake with French roule and baked in a napolitana, tomato ragu and finished with soft buffalo mozzarella cheese.

£10.50

WILD MUSHROOM RAVIOLI

Vegetarian wild mushroom ravioli pasta parcels served in a cream or tomato and fennel sauce and served with a fresh Italian salad.

£10.50

DESSERTS

The word DESSERT spelled backwards is STRESSED so to relieve your stress try one of our delicious puddings!

A MILLION CALORIE FUDGE SENSATION

Giant homemade chocolate fudge cake, filled with chocolate, cream and topped with crumbled ridge brownie.

£5.25

HOMEMADE APPLE PIE

Served hot or chilled with creamy vanilla ice cream or fresh pouring cream.

£5.25

TIRAMISU ROMANTICO

Made on the premises, The Old Bill's coffee flavoured creamy dessert is to die for... A MUST!

£5.25

ITALIAN ICE CREAM WITH A DIFFERENCE

Creamy Italian ice cream topped with whisky and crunchy nibbles.

£5.25

FRESH STRAWBERRIES & CHUNKY PINEAPPLE

Soaked in sambuca liquor and lemon juice.

£5.25

FRESH PROFITEROLES

With lashings of chocolate.

£5.25

HOMEMADE CARROT CAKE

Moist nut and fruit filled carrot cake, served warm with a dollop of ice cream or lavished in double cream.

£5.25

CHEESE PLATTER FOR TWO

Selection of continental cheeses served with biscuits, red onion chutney and something crunchy.

£10.00