## At Bistro 51, it is our belief that every Chef is only as good as the ingredients he uses. Together we are bringing an emphasis on flavour with cuisine from Asia to Europe. TO START SOUP Seafood Bouillabaisse £9 Diver King Scallops £11 Chive Cream | Garlic Crisp Carrot Purée | Braised Baby Leek | Star Fruit Salsa Roasted Pepper and Pomodoro Soup £7 Aloo Goat Cheese Kebab £10 | SIGNATURE Crumbled Feta (V) Spiced Chickpeas Hummus | Mint Sauce (V) Poached Chicken Wonton £9 Pigeon & Foie Gras Terrine £10 Truffle Flavoured Broth Apricot Chutney | Avocado Aioli Just Seared Yellow Fin Tuna £11 Quail Eggs | Caviar | Seaweed **CLASSICS** House made Crab Cake £10 | SIGNATURE Fennel & Apple Coleslaw "Fish 'n' Chips" £18 Battered Haddock | Thick Chips | Green Peas | Tartar Sauce Summer Salad £9 Rocket | Grapefruit | Goat Cheese | Pine Nuts (V) Red Wine Beef Stew Pie £20 Baby Onions | Chestnut Mushrooms | Gnocchi Prawn Tempura £10 Little Gem | Samphire | Wasabi Mayo Stir Fried Chicken £9 ASIAN COMFORT SIGNATURE Chilli Garlic Oyster Sauce | Bell Peppers | Sesame Seeds Vegetable Punjabi Samosa Chaat £9 Lamb Rogan Josh £20 Sweet Yoghurt | Tamarind Sauce (V) Boneless Lamb Curry Kadhai Jhinga £20 TO FOLLOW Kadhai Masala | Tiger Prawn | Bell Peppers | Onion & Tomato Sauce Chicken Briyani £18 Confit Duck Leg £18 Raita | Yellow Lentil Sweet Potato | French Beans | Orange flavoured Jus Vegetable Biryani £16 Pink Peppercorn Crusted Duck Breast £20 | SIGNATURE Raita | Yellow Lentil (V) Butternut | White Asparagus Aloo Gobhi £16 Pickled Spiced Monkfish £19 | SIGNATURE Potato | Cauliflower | Onion Tomato Masala | Fresh Coriander (V) Samphire | Cherry Tomato Chicken Tikka Masala £18 Boneless Chicken Tikka | Creamy Tomato Sauce House made Artichoke and Ricotta Ravioli £16 Tomato Basil Emulsion | Pine Nuts (V) Kadhai Paneer £15 Kadhai Masala | Indian Cottage Cheese | Onion & Tomato Sauce (V) Shellfish Risotto £22 Carnaroli Rice | Crab Meat | Mussels | Jumbo Tiger Prawn Yellow Dal Tadka £11 Toor Dal | Tempered | Garlic, Onion & Tomato Sauce (V) Salmon Darne £20 Confit Fennel | Purple Potato | Curried Coconut Sauce **OUR REGIONAL GRILLS** WITH A CHOICE OF SAUCES: Peppercorn | Red Wine & Rosemary | Hollandaise | Béarnaise | Beurre Blanc | Garlic & Herb Butter FISH **MEAT** Served with Purple Potato Wedges | Marinated Garlic | Confit Cherry Tomato Scottish Salmon £18 28 Days Matured British Ribeye | 225Gr | £25 Stone Bass from our Coast £19 28 Days Matured British Filet | 200Gr | £25

Large Tiger Prawns £22

Catch of the Day | Served Whole £21

Our Beef is matured in a Himalayan Salt room to ensure the best quality Meat Served with Sautéed Butternut Squash | Soya Beans | Braised Baby Leeks

Barbary Duck Breast £20

Sussex Lamb Chops £22

Chicken Supreme £18

Dingley Dell Pork Chop £20

## **SIDES**

Thick Chips £4

Fork Crushed New Potato £5

Steamed Rice £4

Grilled Asparagus £5

Mesclun Salad £4

Butter Spinach £5

Honey Glazed Chantenay Carrots £5

Chapatti | 2 Pieces | £4

Tawa Paratha | 2 Piece | £5

Methi Paratha | 2 Pieces | £5

Palak Paratha | 2 Pieces | £5

Papad and Pickles £2

Indian Salad £2

(V) - Vegetarian Options Some of our dishes may contain traces of nuts and wheat Before placing your order, please alert the manager of your food allergy or special dietary requirements A 12.5% discretionary service charge will be added to your bill

## BISTRO