

# BISTRO 51

## Wine Selection

	Glass (7.50 ml)	Bottle
<b>CHAMPAGNE</b>		
Mumm Cordon Rouge Brut NV	£8.50	£39.50
Perrier Jouët Brut NV	£10.55	£49.00
Laurent Perrier Brut NV	£11.65	£54.00
Perrier Jouët La Belle Époque Brut 1996		£99.00
Dom Pérignon Cuvée Prestige Brut 1995/96		£155.00
<b>CHAMPAGNE ROSE</b>		
Mumm Cordon Rosé Brut NV	£12.50	£58.00
Laurent Perrier Cuvée Rosé NV	£15.00	£69.75
<b>WHITE</b> (75 ml)		
<b>FRANCE</b>		
Côtes de Duras Honoré de Berticot 2002/03	£3.50	£13.95
Bergerac Blanc Château Le Raz 2002/03	£4.25	£16.50
Uncked "Chardonnay" Vdp Languedoc Domaine Grauzan 2002/03	£4.95	£19.75
"Pinot Blanc" D'Alsace Maison Léon Beyer 2001/02		£21.50
Mâcon Blanc Village Chamay Cuvée à L'ancienne 2002/03		£22.50
Saumur Château Langlois 2002/03		£24.50
"Gewurztraminer" Maison Léon Beyer 2000/01		£28.50
Chablis Domaine Michel Laroche 2002	£7.25	£29.00
Fouilly Fumé Blanc Domaine Jean Claude Chatelain 2002/03		£30.00
Chassagne Montrachet Domaine Bernard Colin 2001		£49.50
<b>ITALY</b> - Pinot Grigio Italia Veneto 2002/03		
		£20.50
<b>CHILE</b> - Colchagua Valley "Sauvignon Blanc Classic" Casa Silva Vineyard 1999/00		
		£18.00
<b>SOUTH AFRICA</b>		
Excelsior Estate "Sauvignon Blanc" Robertson 2003	£5.45	£21.50
Estate Kamberg "Chenin Blanc" Swartland 2003		£19.00
<b>AUSTRALIA</b> - Sacred Hill "Semillon Chardonnay" South East Australia 2002		
	£4.50	£18.00
<b>NEW ZEALAND</b>		
Montana Estate "Chardonnay" Timara 2002/03		£19.50
Cloudy Bay "Sauvignon Blanc"		£32.50
<b>CALIFORNIA</b> - Sonoma County "Chardonnay" Clos du Bois Estate 2002		
		£29.50
<b>ISRAEL</b> - Galilee "Chardonnay" Yarden Estate 2000		
		£26.00
<b>ROSE</b> (75 ml)		
Rosé d'Anjou de Neuville 2003		£18.50
Côtes de Provence Rosé L'Estandon 2002/03	£5.45	£21.50
<b>RED</b>		
<b>FRANCE</b>		
Côtes du Rhône La Dentelière 2001/02	£3.50	£13.95
Bergerac Rouge Château Le Raz 2001/02	£4.25	£16.50
Bordeaux Château Fougère La Noble 1999/00	£4.75	£19.00
Saumur Château Langlois 2001/02		£23.50
Château Couronneau Organic Claret 2000/01		£24.75
Pinot Noir Burgundy Domaine Louis Latour		£26.50
"Pinot Noir" D'Alsace Maison Léon Beyer 2000/01	£7.25	£28.50
Saint Emilion Château Peyroux Grand Cru Classé 2001/02		£32.00
Pauillac Réserve du Baron Philippe de Rothschild 1999		£33.00
St Emilion Château Bezaud 1997		£34.50
Château Haut Ballef Lalande de Pomerol 2000		£36.50
St Emilion Château de Sarpe 2001		£38.50
St Emilion Château Le Castellet Grand Cru 2000/02		£44.50
Italy - Chianti DOCG "Sangiovese, Cannadolo, Malvasia" 2002		£24.75
<b>SPAIN</b>		
Roja Crianza Marques de Arienzo 2000/01	£4.45	£17.50
Roja Gran Reserva Marques de Arienzo 1995		£26.50
<b>CHILE</b> - Colchagua Valley "Merlot Reserve" Casa Silva Vineyard 1999/00		
		£24.25
<b>SOUTH AFRICA</b> - Excelsior Estate "Cabernet Sauvignon" Robertson 2002		
	£5.65	£22.50
<b>AUSTRALIA</b>		
Sacred Hill "Shiraz, Cabernet" De Bortoli 2002/03		£18.75
St Helens barossa Valley Games Keepers Reserve 2001/02		£26.00
<b>CALIFORNIA</b>		
Stonehedge Estate "Zinfandel" Old Vines 2001/02	£6.25	£25.50
Sonoma County "Cabernet Sauvignon" Clos du Bois Estate 1999		£29.50
<b>ISRAEL</b> - Galilee "Merlot" Yarden Estate 1999		
		£29.50
<b>DESSERT WINES</b> (100 ml)		
France - Muscat de Rivesaltes Mont Touch NV	£6.50	£22.50
Australia - Muscat, Campbell's of Rutherglen NV 500ml		£23.50

## Starters

Fish soup with Gruyère Cheese Croûtons & Rouille	£5.75
English Asparagus, Hollandaise sauce - V	£6.50
Quiche Lorraine	£5.25
Six or Twelve Oysters served with Shallot Sauce & Lemon	£8.75/£16.00
Terrine of Foie Gras, Fig & Prune Chutney served with Toasted Brioche	£13.95
Salad Niçoise	£6.00
Queen Scallops & Langoustines Grilled with Garlic Butter	£11.25
Traditional Scottish Loch Fyne Smoked Salmon	£9.50
French Salad - V Lettuce, carrots, cucumber, vine tomato, celeriac remoulade	£5.85
Classic Caesar Salad	£6.00
Tomato and Mozzarella Salad - V	£7.25

## Main Courses

Grilled Sea Bass, Mediterranean Vegetables & Saffron Aioli	£14.50
Roasted Scottish Salmon, Pea Mash & Light Mint Cream Sauce	£12.50
Roasted Cod served with Crushed Potatoes, Black Butter & Capers	£14.00
Coq au Vin with Garlic & Herb Mash	£12.50
Roasted Chicken & French Fries <i>Please allow 25 minutes</i>	£9.50
Confit of Duck, Beetroot & Spring Onions	£12.00
Trio of Grilled Lamb Cutlets, Rosemary, Grilled Tomato French Beans & Mash Potato	£19.75
Rib eye Steak, Béarnaise or Sauce au Poivre & French Fries	£15.50
Grilled Calves Liver & Bacon served with a Creamy Mash Potato	£13.75
Grilled Mediterranean Vegetables, Mozzarella & Aged Balsamic Syrup - V	£9.80
Tart Provençale, Capricorn Goat Cheese & Balsamic Vinegar - V	£9.50

### Served for Dinner only

Chateaubriand for two to share	£22.25 pp
Grilled Dover Sole in Garlic Butter	£25.75
Roasted Lobster, Garlic & Herb Butter with Lemon	£26.85

### Side Orders:

Pommes Dauphinoise, Minted New Potatoes, French Fries, Buttery Mash, Sauteed Summer Greens, Seasonal Steamed Vegetables, Mixed or Green Salad	£2.50
---	-------

## Desserts

Eton Mess	£5.50
Pavlova with Summer Berries	£5.50
Raspberry Mille-Feuille	£5.50
Crème Brûlée	£5.50
Dark Chocolate Mousse	£5.50
Chocolate Marquise	£5.50
Chocolate & Cherries gateau, served with a shot of Cherry Liqueur ( <b>25 pence will be donated to the National Trust</b> )	£6.75
Exotic Sliced Fruits & Citrus Sorbet	£7.50
Selection of Ice Creams & Sorbets	£5.50
Selection of English & French Cheeses	£7.50

All wines listed are bottled in their country of origin.

Prices include VAT.

A 12.5% discretionary service charge will be added to your bill.

We also have 2 beautiful dining rooms for private use, please contact the Restaurant Manager for further details.