

COCKTAILS £10

- Amaretto Sour** - amaretto, lemon, sugar, bitters
- Gin Martini** - with olive or lemon twist
- Cosmopolitan** - vodka, triple sec, lime, cranberry
- Margarita** - tequila, triple sec, lime, salt rim
- Aperol Spritz** - Aperol, prosecco, soda
- Singapore Sling** - gin, cherry brandy, triple sec, pineapple
- Negroni** - gin, Campari, Martini rosso, orange peel
- Old Fashioned** - Jim beam, bitters, sugar
- Mojito** - Bacardi, mint, lime, sugar, soda
- Vieux Carré** -Rye whiskey, cognac, Martini rosso, benedictine, bitters
- Corpse reviver No 4** - Absinthe, Cointreau, tequila, lemon, sugar
- Blue Lagoon** - Vodka, blue curacao, Cointreau, lemonade

VODKA

- Smirnoff £6
- Grey Goose £8

GIN

- Bombay Sapphire £6
- Tanqueray £6
- Hendricks £6
- Gordon's orange £6
- Gordon's pink £6
- Rhubarb & ginger £6
- Opihr spiced £6

RUM

- Bacardi £6
- Kraken £6
- Havana Club £6
- Lamb's spiced £6
- Captain Morgan £6

BEER

- Heineken 5% pint £6.50
- half £3.50
- Dortmund 4% pint £6.50
- half £3.50
- Neck oil IPA pint £6.50
- half £3.50
- Lager bottle £4.95
- Bitter / Ale bottle £5.95
- Belgian Blonde £5.95
- Original cider £5.95
- Fruit cider £5.95
- Guinness can £4.95

WHISKEY

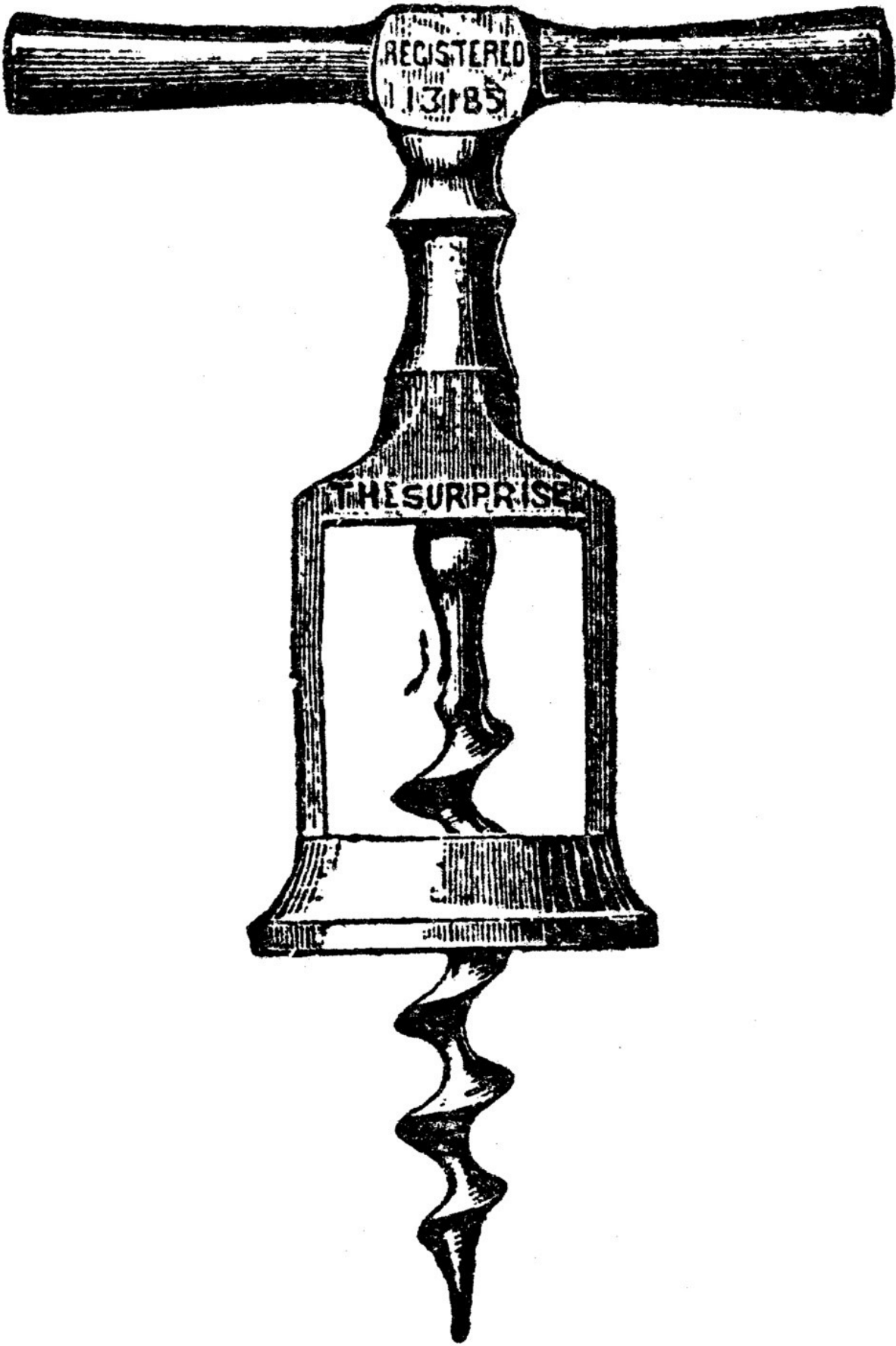
- Tamnavaulin single malt £8
- Irish whiskey £6
- Johnny Walker red £6
- Jack Daniel's £6
- Jim Beam £6
- Haig Club £6

BRANDY

- Martell cognac £7
- Fundador £6

SOFT DRINKS

- Draught coke, diet coke, lemonade £3.50
- Can of Coke Zero, Dr Pepper, Pepsi Max, Coca Cola, Fanta £3.50
- Selection of tonic water £2.95
- Fresh juices £3.50



ABSINTHE ROBETTE



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J. GOTTBART
Manufacturing
Beverly Hills, California

Printed in Germany

Set menu available all day Wednesday and Thursday.
Friday and Saturday until 6.30pm.
2 course £24, 3 course £27
Set menu items are marked with an ‘S’

Nibbles

Warm focaccia, Boscaiola olives, English rapeseed oil & Mazzetti balsamic glaze (v) £7.95
Crisp popcorn calamari & panko king prawns with garlic mayonnaise £9.50

Starter

Tomato confit tartlet & grilled Cheshire goat cheese (v) (S) £9.50
With spinach and aged balsamic

Grilled asparagus & Serrano ham £9.50
With fried hen egg, cream sauce & parmesan

Goosnargh chicken liver & cognac parfait (S) £8.95
Caramelised onion chutney, pickles & toast

Smoked Scottish mackerel £9.95
With a new potato & watercress salad & horseradish crème fraiche

Seasonal soup (S) £7.95
Warm bread & salted English butter

Steamed Shetland mussels ‘Mariniere’ (S) £9.95
White wine sauce & warm bread

Chargrilled Greek style chicken kebab £9.50
Salad, flatbread & tzatziki

Lebanese mezze (v) (S) £9.95
With samosa, falafel, houmous & pitta bread

Pan fried sea scallops £10.95
With market fresh salad, crème fraiche & Thai sweet chilli sauce

Main course

Chicken schnitzel “Brie en feu” (S) £17.95
Hot honey, grilled brie, Serrano ham, Cajun fries & garlic mayonnaise

Pan fried market fish £17.95
Handmade spinach & ricotta tortelloni, spring vegetables & a Champagne cream sauce

“The burger” £16.95
Two seasoned beef patties on a brioche bun with cheese, salad & fries.
Add blue cheese, egg or bacon for £1.95 each

North Sea haddock (S) £16.95
Beer battered with Koffman's chips, buttered garden peas & tartare sauce

Crisp filled gnocchi (v) (S) £16.95
Pesto cream sauce, wilted spinach, peas and a rocket & parmesan salad

Chargrilled chicken supreme (S) £17.95
Creamed potatoes, English asparagus, spinach, mushroom ragu & port jus

Grilled 8oz gammon steak (S) £16.95
Fries, mustard sauce, fried hen egg & crackling

Chez Nous ‘summer salad’ £12

Dressed leaves, tomato, onion, chickpeas, cucumber, beetroot & feta cheese

Add grilled chicken breast or falafel for £4.50
Add grilled sirloin steak or panko king prawns for £6.95

From the Grill

6oz sirloin steak	£18.95
8oz rump steak	£18.95
8oz fillet steak	£29.95
8oz fillet steak Rossini	£29.95

Add blue cheese, Diane sauce or red wine jus for £1.95

Add two fried eggs for £2.50

All of our beef is salt aged Cumbrian, pre seasoned and served with skin on fries, rocket & parmesan salad & pepper sauce.

Side order All £4.95

Truffle & parmesan fries

Market salad with French dressing

Creamed spinach with parmesan

Tenderstem broccoli with chilli & garlic

An additional discretionary service charge will be added to bookings of 5 or more

Chez Nous BISTRO

We are open from 5pm-9pm on Wednesdays, 12pm-9pm
Thursday-Saturday and 12pm-5pm on Sundays

Our set menu is available from 5pm Wednesday, all day
Thursday and is available Friday & Saturday until 6.30pm
A la carte is available every day until 9pm (last booking)

BYO on Wednesday & Thursday for £1.00 corkage per item

We offer a fantastic Sunday lunch served
12 noon until 5pm (last booking)
You can find our sample menu online.

Check our Facebook page @ Chez Nous Bistro for upcoming
events, offers and fun!

Chez Nous from the comfort of your own home

Take away now available, collection only.
20% discount off normal menu prices

Email: info@cheznousbistro.uk

www.cheznousbistro.uk

Instagram: [cheznoussale](https://www.instagram.com/cheznoussale)



WHITE WINE

Le Chapeau Noir, Sauvignon Blanc, FRA £7/£8/£21.95
Indaba, Chardonnay, SA £7/£9/£25
Vinho Verde, Omissa, POR £7/£9/£25
Rioja Blanco del Oja, SPAIN £8.5/£9.5/£28
Alisia, Pinot Grigio, ITALY £8.5/£9.5/£28
Albarino, Terra di Asorei, SPAIN £33
Gavi, Conte di Alari, ITALY £35
Bladen, Sauvignon Blanc, NZ £38
Pouilly Fuisse, Ch. Fuisse, FRANCE £85

RED WINE

Sol de Andes, Merlot, CHILE £7/£8/£21.95
Moulin de Gassac, Shiraz, FRA £7/£9/£25
Chateau Canet, Grenache, Minervois, FRA £8.5/£9.5/£28
Terracos do Tejo, Aragonez, POR £8.5/£9.5/£28
Terranoble, Pinot Noir, CHILE £29
Cotes du Rhone, St Roche, FRA £29
Tagaro, Pinataro Primitivo, ITALY £36
Sierra Cantabria, Almirez, Toro, SPAIN £50
Amarone del Valpolicella, Corte Adami, ITALY £65
Châteauneuf du Pape, St Roch, FRANCE £80
Gevrey Chambertin, Pierre Bouree, FRANCE £110
Domaine tollot beaut, Savigny lès Beaune, FRANCE £120

ROSÉ & FIZZ

Pezat, Cotes de Provence, FRA £9/£11/£33
Bobal Rosado, SPAIN £8.5/£9.5/£28
Prosecco Butterfly, Astoria, ITALY £9.5/£29.95
Astoria prosecco rose, ITALY. £29.95
Cava, Paco Molina, SPAIN £29.95

CHAMPAGNE

House champagne glass £15
House champagne bottle £55
Premium Champagne bottle £75
Monopole Imperatrice £100