Nibbles & Light Bites

Kalamata Olives £4
House breads with Kalamata olives, extra virgin olive oil and balsamic vinegar £6
Halloumi & portobello mushroom fries, garlic aioli £9
Lemon & basil hummus, pumpkin seeds, Alpine flat bread £6
Cajun chicken quesadillas, soured cream and guacamole £8.5

Chargrilled Alpine Open Flatbreads
Grilled Gruyère, roast garlic & truffle oil £6/Cajun chicken, roasted peppers, jalapeños and chilli sauce £8/Spiced minute steak, sautéed onions and peppers £8
Spiced tempura prawns, tomato chilli sauce £8/£16
Nachos topped with jalapeños, Mexican cheese, sour cream and guacamole £6.5
Add Beef chilli con carne £4

Piste classic superfood salad £7
- Add - Cajun chicken/ Pan-fried Halloumi/ Grilled sea bream / King prawns - All £4

Brunch & Sandwiches (Until5pm)

Alpine Eggs Florentine £7 Poached eggs, avocado and spinach, toasted sourdough, hollandaise . Add-Campbell & Neil smoked salmon £3/ Rose Farm dry cured bacon £2

Superfood Pancakes £7 Chickpea and buckwheat pancakes, poached eggs, spinach, sweet garlic and pomegranate yoghurt
The Black Run £10 Rose Farm pork and leek sausage, dry cured bacon, grilled tomato and mushrooms, black pudding, fried eggs and homemade baked beans
The Green Run £10 Chickpea and buckwheat pancakes, poached eggs, spinach, avocado, tomato & mushroom, sweet garlic and pomegranate yoghurt

Rose Farm sausage & sweet onion purée on open black treacle bread £6.5
Campbell & Neil smoked salmon, dill mayonnaise & rocket on toasted sourdough £7.5
Glazed ham hock and melted Gruyère on toasted sourdough £7

Grilled smoked cheese and pear on toasted sourdough with raisin purée and rocket on open honey bread £7

Cajun chicken quesadillas, soured cream and guacamole £8.5
Add a bowl of: chips/ salad/ sweet corn soup. All £3

Piste Fondue
Emmental, Gruyère, Pecorino
Choose from: Plain / Mushroom fricassée / Chilli
All served with - House breads and crustiés £16 Small / £32 Large (Small - for 3/4 as a starter/nibble or 2 as a main) (Large-8 as a starter/nibble or 4 as a main)

Boards To Share (For 3/4 as a starter/nibble or 2 as a main)
Fish - Salmon mousse, spinach & pecorino sponge, carrot purée, pickled cucumber, tempura prawns, tomato and chilli sauce, Campbell & Neil smoked salmon, rocket and pecorino salad, warm honey bread £23

Grazing- Smoked cheese and pear tartlet, raisin purée, lemon and basil hummus, chargrilled flatbread, halloumi & portobello mushroom fries, garlic aioli £20

Spicy- Beef chilli nachos, with jalapeños and Mexican cheese, Cajun spiced quesadillas, Spiced minute steak wrap with sautéed onions & peppers, guacamole and sour cream £25

Baked Camembert- house breads and chutney, crustiés £12

Sides
Rainbow carrots /English mustard mash /Sautéed tenderstem
Spiced onion rings/Rocket & Pecorino salad /Superfood salad – All £3.5
Sweet potato fries /Hand cut chips / French fries – All £3.5
Add – Pecorino & truffle oil - £1

Starters

Pan fried scallops, sweet potato purée, crisp belly pork, pickled shallots, thyme oil £12
Honey & wholegrain mustard glazed ham hock, cabbage velouté, pickled carrots, crispy hen egg £7.5
Curried parsnip soup, honey bread £6
Black pudding hash, crispy white pudding, parsnip purée, pickled red onion £7
Salmon mousse, spinach & pecorino sponge, carrot purée, pickled cucumber £7
Vegetable spring rolls, tomato & basil cream sauce £7
Smoked cheese and pear tartlet, raisin purée £7

Mains
Venison loin, crispy leg, pomme anna potato, roast parsnip purée, red cabbage, pickled damsons, juniper jus £19
7hr braised shin of beef, English mustard mash, roast onion, kale gel, pickled red onion, red wine jus £17
Cider braised pork collar, carrot purée, sweet garlic croquette, cavallo nero, cider jus £16
Pan fried cod loin, baby potatoes, red cabbage, kale, orange and grape red wine sauce £17
Pan fried breast of chicken, spinach and basil spätzle, tomato cream sauce £16
Spinach & roast sweet potato pithiver, onion purée, rainbow carrots and tenderstem £13
Mango & chickpea curry, vegetable wild rice £12 (add chicken, sea bream, sautéed prawns or halloumi £4)
Triof Rose Farm sausages, English mustard mash, tenderstem, red wine jus £13
Piste classic superfood salad £11 Add-Cajun chicken / Pan-fried Halloumi / Grilled sea bream / King prawns All £4
Rose Farm topside of beef, Yorkshire pudding, seasonal vegetables, roast potatoes, red wine jus £14 (Sundays only)

From The Grill Choose Your Side! (included in price)
16oz Rose Farm Chateaubriand for 2, served with caramelised onion purée, broccoli and red wine jus £65
Rose Farm 28 Day Dry Aged Chargrilled Steak 10oz Rib eye £23 /8oz Fillet £28
Add- Peppercorn, Bearnaise / Diane /Blue cheese and onion sauce/glaze All £3
Add - Scallops £3 each
The Classic Piste Burger £11 / The Naked Burger (no bun) £11
The Superfood Burger - beet and black bean chia seed burger £11
Make it a mountain £1.5 choose from; St Moritz – Emmental and BBQ sauce Sierra Madre - Jalapeño and Mexican cheese Mont Blanc - Blue cheese and onion
Add – Bacon £1/ Beef chilli £2.5

Desserts & Cheese

White and dark chocolate cheese cake, chocolate sauce £7
Coffee and Armagnac tramisu, toffee sauce £7
Pistachio roulade, winter berries £7
Crème brûlée tart, raspberry ripple ice cream £6.5
Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £6.5
The Piste chocolate fondue £13 for 2 / £25 for 4
Hot creamy melted chocolate with fruits, honeycomb, marshmallows and candied walnuts
Selection of 3 scoops of Cheshire Farm ice creams & sorbets, in a brandy snap tuille £5
Ice creams - Vanilla bean, double chocolate, amaretto, salted caramel, guest flavour, stem ginger / Sorbets – lemon, prosecco blush
Local cheeseboard – A selection of local cheeses served with fruit cake, grapes, celery, crackers and house chutney £10

ALLERGY INFORMATION: If you suffer from a food allergy or intolerance, please ask a member of staff for a copy of our menu highlighting common allergens in detail.