

## 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 cheese £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 (Until 5pm)

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

Spiced minute steak wrap with sautéed onions and peppers, garlic aioli £8

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 crudités £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, crudités £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, sweetheart cabbage croquette, cavalo 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 pithivier, onion purée, rainbow carrots and tenderstem £13

Mango & chickpea curry, vegetable wild rice £12 (add chicken, sea bream, sautéed prawns or halloumi £4)

Trio of 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 tiramisu, 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.