

SMÅRÄTTER

VITLÖKSBRÖD	85:-
Mozarellagratinerad med färskost chili.	
<i>Öl: Budvar Vin: Banrock Station Shiraz</i>	
"FETAOST" (VEGANSK)	99:-
Friterad "fetaost", mynta & granatäpple.	
<i>Öl: Chimay Vit Vin: Robert Klengenfus Riesling</i>	
MINIBURGARE	99:-
Husets dressing & cheddarost.	
<i>Öl: Eriksberg Karaktär Vin: Banrock Station Shiraz</i>	
"HEMMAGJORDA" POTATISCHIPS	109:-
Löjrom, crèmefraiche & rödlök.	
<i>Öl: This Is How Pick One Pils Vin: Zonneblom Sauvignon Blanc</i>	
OST & CHARK	119:-
Charkuterier med utvalda ostar, grillat bröd, marmelad, tapenade, cornichons, oliver & knäckebröd.	
<i>Öl: Chimay Blå Vin: Mont Redon Reserve</i>	

Har du matallergi eller intolerans, berätta gärna så vägleder vi dig.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS

VARMRÄTTER

ENTRECÔTE 299:-

200 gram hängmörad entrecote, säsong grönsaker, rödvinssås, beasmör & krossad potatis.

Öl: Bombardier **Vin:** Allesverloren Shiraz

GÖS 269:-

Arancini, chimichurri & pak choi.

Öl: Erdinger Hefe-Weisse **Vin:** Zonneblom Saugvignon Blanc

FLANKSTEK 269:-

Arancini, chimichurri & pak choi.

Öl: Lagunitas IPA **Vin:** Mont Redon Reserve

BISHOPSBURGER 199:-

Gjord på högrev och bringa, serveras på bröd med karamelliserad lök, tomat, cheddarost, husets dressing, bacon & pommes frites.

Öl: Eriksberg Karaktär **Vin:** Banrock Station Shiraz

Har du matallergi eller intolerans, berätta gärna så vägleder vi dig.

ORIGINALET SEDAN 1993

THE BISHOP'S ARMS

VARMRÄTTER

VEGANSK BURGARE 199:-

Soja baserad burgare serveras på bröd med karamelliserad lök, vegansk cheddar, tryffelkräm, pommes frites (Vegansk).

Öl: Kiruna IPA Vin: 3 Finger Jack Zinfandel

FISH 'N' CHIPS 199:-

Panerad och friterad kolja med dillmajonäs, picklad rödlök, ärtpure & pommes frites.

Öl: Erdinger Hefe-Weisse Vin: Zonneblom Sauvignon Blanc

ROTSELLERI (VEGANSK) 199:-

Bakad rotselleri, stuvad grönkål, tryffelkräm & "parmesan".

Öl: Bombardier Vin: Baron de ley

TAVELRÄTT 199:-

Fråga personalen vad vi serverar just denna kväll.

Har du matallergi eller intolerans, berätta gärna så vägleder vi dig.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS

NÅGOT SÖTT

CHOKLAD 99:-

Bakad chokladkräm, vaniljglass, vaniljdröm & mango.

Dryckesförslag: Chimay Blå

CITRONPAJ (VEGANSK) 99:-

Serveras med kokosgrädde.

Dryckesförslag: Chimay Vit

TVÅ SMÅ SÖTA 59:-

Saltkola fudge & brownie fudge.

Dryckesförslag: Dugges Mango Mango Mango Sour

Vi har mängder med spirituosa till avec och guidar dig gärna genom vårt sortiment.

Har du matallergi eller intolerans, berätta gärna så vägleder vi dig.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS

SMALL COURSES

- GARLIC BREAD** 85:-
Mozzarella gratinated with cream cheese & chili.
Beer: Budvar Wine: Banrock Station Shiraz
- FRIED "FETA CHEESE" (VEGAN)** 99:-
Served with mint & pomegranate.
Beer: Chimay White Wine: Robert Klengenfus Riesling
- MINI BURGER** 99:-
With home-made dressing & cheddar cheese.
Beer: Eriksberg Karaktär Wine: Banrock Station Shiraz
- HOME-MADE POTATO CHIPS** 109:-
With whitefish roe, crème fraiche & red onion.
Beer: This Is How Pick one pils Wine: Zonneblom Sauvignon Blanc
- CHEESE & CHARCUTERIE** 119:-
Select Swedish delicacies with cheeses, grilled bread, marmalade, cornichons, tapenade, olives & crispbread.
Beer: Chimay Blue Wine: Mont-Redon Reservé

Please inform us of any allergies or food intolerance before you order So we can advice accordingly.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS

MAIN COURSES

ENTRECÔTE 299:-

200-gram dry-aged Entrecote with red-wine sauce, seasonal vegetables, bearnaise-butter, smashed potatoes.

Beer: Bombardier Wine: Allesverloren Shiraz

PIKE-PERCH 269:-

With Arancini, chimichurri & pak choi.

Beer: Erdinger Hefe-Weisse Wine: Zonneblom Sauvignon Blanc

GRILLED FLANK STEAK 269:-

Served with Aranchini, chimichurri & pak choi.

Beer: Lagunitas IPA Wine: Mont-Redon Reservé

BISHOP'S BURGER 199:-

Made with chuck & brisket, served on bread with caramelised onion, tomato, cheddar, bacon, home-made dressing & French fries.

Beer: Eriksbergs Karaktär Wine: Banrock Station Shiraz

Please inform us of any allergies or food intolerance before you order So we can advice accordingly.

ORIGINALET SEDAN 1993

THE BISHOP'S ARMS

MAIN COURSES

VEGAN BURGER 199:-

Soya-protein burger on bread, caramelised onion, vegan cheddar, truffle cream & French fries (Vegan).

Beer: Kiruna IPA Wine: 3 Finger Jack Zinfandel

FISH 'N' CHIPS 199:-

Battered & deep-fried haddock with dill-mayonnaise, pickled red onion, pea puree & French fries.

Beer: Erdinger Hefe-Weisse Wine: Zonneblom Sauvignon Blanc

BAKED CELERIAC 199:-

Served with stewed kale, truffle cream, "parmesan" (Vegan).

Beer: Bombardier Wine: Baron De Ley

TONIGHT'S SPECIAL

Ask the staff what we are serving tonight.

Please inform us of any allergies or food intolerance before you order So we can advice accordingly.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS

SOMETHING SWEET

BAKED CHOCOLATE CREAM 99:-

Served with vanilla ice-cream, vanilla crumble & mango.

Beverage suggestion: Chimay Blue

LEMON PIE 99:-

With coconut cream (Vegan)

Beverage suggestion: Chimay White

FUDGE 59:-

Salty toffee fudge & brownie fudge.

Beverage suggestion: Dugges Mango Mango Mango Sour

We have a wide range of spirits and will gladly guide to a suitable avec.

Please inform us of any allergies or food intolerance before you order So we can advice accordingly.

ORIGINALET SEDAN 1993

THE BISHOPS ARMS