



## September, October, November 2023 Pre Order and Sample Menu

### Starters

**Chicken and whisky pâté**, red onion marmalade, toasted ciabatta... £7.50 (*gf\**)

**Pan fried king prawns**, garlic and chilli butter, charred lemon, ciabatta toasts... £7.95 (*gf\**)

**Homemade breaded brie wedges**, cranberry sauce, baby leaf salad... £7.50 (*v*)

**Tomato and basil soup**, malted baguette... £7 (*ve, v, gf\**)

**Red onion, tomato and pesto bruschetta**, basil and pine nut vegan pesto, balsamic glaze... £7.50 (*ve, v*)

**Garlic ciabatta**... £4, (*v*), **Cheesy garlic ciabatta**... £5 (*v*), **Black and green olives**... £4 (*v, ve, gf*)

### Sharing Starters...

**Charcuterie board**, Parma ham, coppa, salami, duck pate, sundried tomatoes, rosemary, thyme and garlic olives, parmesan shavings, ciabatta, extra virgin and balsamic... £16.95

**Rosemary and garlic infused melted Camembert**, ciabatta, red onion marmalade... £14 (*v*)

**Bread and olives board**, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£8.95 (*v, ve\**)

### Mains – Two Mains for £25 (or each £12.50)

**Ham, egg and chips**, honey and mustard glazed ham, free range eggs, chunky chips, golden beetroot piccalilli... £12.50 (*gf\**)

**Wholetail scampi**, chunky chips, chunky tartare sauce, charred lemon, garden peas... £12.50

**Gnocchi**, chestnut mushrooms, baby spinach, pine nut vegan pesto, balsamic glaze... £12.50 (*ve, v*) *add chicken or prawns... £4, add baked goat's cheese... £3.50*

**Bhuna masala**, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £12.50 (*ve, gf, v*) *add chicken or prawns... £4.50*

**Linguine pasta**, roasted peppers, red onion, courgette, homemade tomato and basil sauce, parmesan shaves...£12.50 (*v, ve\* - vegan cheese available*) *add chicken or prawns... £4.50, add baked goat's cheese... £3.50*

**Super food vegan salad**, watercress, rocket, cherry tomatoes, mixed peppers, cucumber, raspberries, toasted almonds, currents, green beans, snow peas, toasted ciabatta, extra virgin, balsamic glaze... £12.95 (*ve, v, gf*) *add chicken or prawns... £4.50*

### Cowick Barton Burgers

**Cowick Barton hog roast burger**, slow roasted pulled pork shoulder, brioche bun, sage and onion stuffing, Bramley apple sauce, chunky chips, pink slaw... £15.50

**Hand-made beef burger**, brioche bun, pink slaw, tomato and lime chutney and chunky chips... £14.50

**Buttermilk chicken burger**, chicken breast marinated overnight in buttermilk, dipped in a spiced southern-American-style crumb, brioche bun, pink slaw, tomato and lime chutney and chunky chips... £14.50

**Halloumi and garlic mushroom burger** (*gf\*, v*), brioche bun, pink slaw, tomato and lime chutney and chunky chips... £14.50

**Burger extras:** *Chicken or beef burger patty £4.50, add melted blue cheese, mature cheddar or brie...£2, two rashers of smoked bacon... £2.50*



## Today's Specials...

**Pork belly**, mash potatoes, pork and cloudy cider jus, seasonal vegetables... £21 (gf)

**Beef and Guinness stew**, slow cooked beef, carrot, onion, leek, celery and potatoes, beef stock and stout gravy, granary baguette and butter...£16.50 (gf) *Add 2 x parsley and thyme suet dumplings... £1.50 (v)*

**Trio of butcher's sausages**, mash potatoes, balsamic red onions, steamed greens, red wine gravy, watercress... £16

**14oz T-bone steak**, chargrilled sirloin and fillet steak (on either side of the 'T'), chunky chips, baked mushroom, roasted tomato, watercress... £31 (gf) *add homemade Diane sauce or cracked-black-pepper sauce... £3.50*

**10oz sirloin steak**, chunky chips, baked mushroom, roasted tomato, watercress... £26 (gf), *add homemade Diane sauce or cracked-black-pepper sauce... £3.50*

**Traditional fish and chips**, cask ale battered haddock, chunky chips, tartare sauce, charred lemon, mushy peas... £16

**(Low calorie) fish and chips**, oven-baked haddock fillet in parsley and dill, roast new potatoes, chunky tartare sauce, charred lemon, steamed greens... £16 (gf)

**Side Orders:** Chips, garlic bread, homemade onion rings, steamed green vegetables... £4 (each) Cheesy chips...£5

## Puddings Menu

**'Eton-mess' tower**, stacked individual meringue nests, whipped cream, strawberries, raspberries, chocolate topping, chocolate curls... £7.50 (gf, v)

**Classic vanilla crème brûlée**, raspberries, shortbread... £7.50 (gf\*,v)

**Toffee and caramel cheesecake**, honeycomb, raspberries, clotted cream... £7.50 (v)

**Normandy apple tart**, clotted cream, raspberries... £7.50 (v) *(try with a glass of Sauternes 100ml... £5.95)*

**Chocolate brownie**, chocolate sauce, ice-cream, strawberries... £7.50 (v)

**Sticky toffee pudding**, toffee sauce, ice-cream... £7.50 (gf, v)

**Cheese and biscuits**, brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes...£11 (v) *(try with a glass of Late Harvest Tokaji 100ml... £9.95)*

## Ice Cream and Sorbet

*Ice-creams made by expert producers. Three scoops...£6*

Rum and raisin, cookies and cream, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, (v, gf\*), vegan vanilla ice-cream and vegan red berry coulis (v, ve, gf) **Sorbet:** Mango, raspberry. lemon (v, ve, gf)



## **Lunchtime Sandwiches** (Served 12 till 3)

*Sandwiches served on white ciabatta or seeded granary baguette*

*Add small bowl chips... £3.50*

**Blue cheese**, walnuts, red onion chutney... £9.50 (v)

**Cheddar**, caramelised red onion chutney... £9.50 (v)

**Ham and piccalilli**... £9.50

**Hot king prawns**, garlic and chilli, lemon, salad... £10.50

**Grilled chicken**, baby gem, tomatoes, mayonnaise... £10.50

**Homemade fish fingers**, tartare sauce... £10.50

**BLT**, smoked bacon, baby gem, tomato, mayonnaise...£10.50

*v – vegetarian, ve – vegan, ve\* - vegan with amends, gf – gluten free, gf\* - gluten free with amends, Please ask your server for any additional allergen information*