

New Pub Bistro Sample Menu

Fresh Hand Cut Sandwiches

Home Cooked Ham from the Bone

Home Cured Bacon, Lettuce & Tomato

Scots Vale Mature Cheddar Cheese

Goats Cheese with Chutney

Tuna Mayonnaise, £4 Crab (Seasonal)

DIY Chip Buttie

Fresh Salads, Ciabattas or Jacket Potatoes

Salads, Ciabatta or Jackets

Chicken Strips, Pesto and Mozzarella

Marinated Roasted Vegetables with Goats Cheese

Steak Strips, Red Onion Marmalade and Pine Nut

Crayfish Tails and Dill Crème Fraiche

Chilli Con Carne and Mozzarella Jacket Potato Only

Pizza

12 Inch Traditional Style Homemade Pizza with Margarita (Cheese, Tomato and Fresh Oregano)

Make your own & choose any 4 toppings from:

Ham, Tuna, Prawns, Wild Mushroom, Mediterranean Vegetables, Pepperoni, Sun

Dried Tomatoes, Pineapple or Onion

Quarter Pizza Choose any Toppings

From the Griddle

20 Day Aged Hand Cut Aberdeen Angus 8oz Sirloin Steak

5 Week Aged Hand Cut 10oz Rump Steak

Mixed Grill (Lamb Chop, Liver, Gammon, Steak and Sausage)

Home Cured Gammon Steak Choice of Egg or Pineapple

Why Not Add a Sauce - Diane Sauce, Red Wine and Wild Mushroom Jus, Green

Peppercorn and Brandy Cream Sauce, Stilton Sauce OR a Stilton Topping

All of the above Cooked to your liking

Sides

Toasted Garlic Ciabatta with Dipping Oil and Balsamic Vinegar

Warm Ciabatta Bread

Portion of Hand Cut, Hand Fried, Chunky Chips

Portion of Fresh Seasonal Vegetables

Side Salad

Starters or Main Courses

Coley, Crayfish Tails and Watercress Fish Cakes with homemade Tartare Sauce

Starter or Main

Slow Roasted Mushrooms, topped with Tomato Sauce and Melted Brie

Starter or Main

King Prawns Meuniere with a Chunk of Fresh Ciabatta Starter or Main

Mediterranean Roast Vegetables with Goats Cheese Melt Starter or Main

Our Homemade Soup with a Chunk of Fresh Ciabatta

Norwegian Prawn Salad, Lemon Leaves, Sauce Marie Rose Starter or Main

Main Dishes

Braised homemade Lamb Shank Mash & Vegetables with Rosemary and Red Wine Jus

Locally Sourced Sausages with a Red Onion Gravy and Mash
Battered Cod with hand cut Chunky Chips and Peas
Chilli Bowl (Chilli topped with Nachos and Cheese)
Homemade Beef Burger Topped with Cheese & Bacon with Hand Cut Chunky Chips
Quarter lb or Half lb
Whole Tail Scampi with Chips
Beef Lasagne with a Leaf Salad and Chips
Tempura Broccoli Florets, Almond Sauce, Parmesan Shavings with a dressing Salad
Roasted Butternut Squash, Chive and Sweet Red Pepper Risotto
Desserts
Mrs Buckets Chocolate Roulade
Creamy Ginger Parfait served with Shortbread and Chantilly Cream
Rich Chocolate Torte, compote of Berries and Cream
Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream
Cherries, Almonds and Honeycomb Ice Cream Sundae
A Selection of Fine Country Cheeses with Homemade Chutney Accompanied with a
Mixed Biscuit Selection
Ice Cream and Sorbet Selection
Luxury Vanilla, Chunky Chocolate, Rich Strawberry,
Cappuccino, Honeycomb, Morello Cherry
Sorbet – Blueberry, Mandarin, Green Apple