

# Sunday 12th November 2017

## While you wait

Woodchurch – A beautiful British fizz £7.95  
Nua Prosecco £6

## Something to start

- Cream of broccoli soup with toasted almonds £5.95
- Mushroom & lentil falafel, aubergine, pomegranate & feta cheese £6.75
- Flame grilled mackerel & smoked mackerel, charred cucumber, beetroot, orange, horseradish snow £7.25
- Chicken liver parfait, red onion marmalade, toasted brioche £6.75
- Broad bean & Cheddar cheese risotto, crispy egg & bacon £7.25
- Half a dozen oysters, shallot vinegar £8.95

## Sunday Special, 2 courses £18.50 or 3 courses £23.00

Cream of broccoli soup or Chicken liver parfait	Rare roast topside of beef or Slow roast stuffed belly pork	White chocolate & passion fruit cheesecake or Apple & granola crumble with custard
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## The mains

- Slow roasted stuffed belly pork, apple sauce & crackling £13.95
- Rare roast topside of beef, Yorkshire pudding and roast gravy £13.95
- 12 Hour slow braised shoulder of lamb with redcurrant and rosemary sauce £15.95
- Roast chicken breast, bread sauce and stuffing £13.95

**All the roasts are served with roast potatoes and a selection of vegetables  
Please ask us if you would like an extra jug of gravy to go with your roast**

- Grilled fillet of bass, caper butter, crushed new potatoes, green vegetables £17.45
- Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée £12.95
- Pan fried hake, roasted red pepper & chorizo, crispy potatoes £17.45
- Leek & mushroom lasagne, pickled mushrooms, black kale, carrots £12.95
- Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips £21.50
- Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips £13.45
- Omelette Arnold Bennett – poached smoked haddock with cheese £11.95
- 'Fox & Barrelled' battered haddock, hand cut chips, mushy peas & tartare sauce £13.95

## Bits on the side

Fresh bread & home made butter	£2.50	Spiced red cabbage	£3.50
Hand cut chips	£3.75	Honey glazed carrots, caraway seeds	£3.50
Parmesan & truffle fries	£4.50	Mixed side salad	£3.50
Olives with feta cheese	£4.00	Rocket & Parmesan salad	£3.50

**Quiz Night Tuesday 21<sup>st</sup> November 2017  
In aid of our local Cotebrook Village Hall.  
£10 per team of 4, ask for details at the bar**

## Smaller things for children

Soup of the day £3.50

Roast beef or roast pork £7.95

Sliced ham (served cold), free range egg and chips £5.95

Ham & cheese omelette, chips or salad £6.95

Steakburger topped with Monterey Jack cheese, hand cut chips £7.95

Battered haddock and chips, mushy or garden peas £7.95

## Our homemade puddings - all £6.75

White chocolate & passion fruit cheesecake, fresh honeycomb

Apple & granola crumble with custard

Damson sponge pudding and almond ice cream

Crème brûlée, mango compote, shortbread

Peanut butter mousse, roasted banana, peanut granola

Warm chocolate brownie, chocolate sauce, honeycomb ice cream

## Ice creams and sorbets with homemade biscotti - 3 scoops £5.75

Ice cream - Vanilla, chocolate, honeycomb or blackcurrant & liquorice

Sorbet - Lemon or raspberry

## Why not enjoy a dessert wine with your pudding?

Sauternes Chateau Myrat 2012 - Classic honey, ginger, orange peel, tropical fruit with a big hit of stickiness! £5.50

## Cheeseboard - £8.50

Rothbury Red, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue, Golden Cenarth, St. Thom served with golden raisin chutney

## Ports to go with your cheese

Cockburn's £3, Quinta da Roeda £5, Fonseca 1988 £5, Taylor's LBV £4 Taylor's 10 yrs £4 or 20 yrs £8

## Hot drinks - all served with homemade fudge

Espresso £2.50

Cafetiere, Double espresso, Americano, Cappuccino, Latte £3

Harry's Tremendously chocolatey hot chocolate £3

Liqueur Coffee - your choice from whisky, rum, Amaretto, Baileys £5.95

## Tea from The Manor - £3

English Breakfast - Blend of Ceylon & Assam, a full-bodied tea. Also available as decaffeinated

Earl Grey - Large leaf black China tea with bergamot oil

Green - Traditional fragrant tea with a distinctive delicate taste

Red Berries - Blend of rosehip, hibiscus, apple and orange

Peppermint - Refreshing cool mint taste

Camomile - Pleasant, soothing and calming flavours

***If you require allergy information concerning menu items, please ask at the bar.***