



## SPRING 2024 DINNER MENU

*March, April & May 2024*

2 COURSE £27.95 | 3 COURSE £32.95

*Served daily from 4pm (Last orders 8pm)*



### TO START

**Moules Marinier** Mussels steamed in a white, shallot, parsley, garlic & a touch of cream (M-D-S-G)

**Seafood Cerviche** Prawn, clams, mussel & squid cured in lemon & lime with avocado, onion, cucumber & jalapeno (M-C)

**Honey & Soy Glazed Belly Pork** Slow roast belly pork on black pudding, topped with crisp smoked bacon served with salad leaves and apple gel (So-G)

**Soup of the day** served with bread & butter (G-D)

**Monroe's Salad** Mixed salad leaves, pickled walnut, pinenut, beetroot, micro herbs & truffle oil (N)

**Duck & Hoisin Basket** Shredded duck in hoisin sauce with salad in a filo pastry basket (G-So)

*Please note all menus are subject to change*

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame



## MAIN COURSE

### Roasted Quail

Boneless quail stuffed with fig, shallot and panko, served with a red wine jus (G-S)

### Venison Casserole

Tender venison pieces in a rich jus with pearl onions, carrot & juniper topped with sliced potato & herbs (S)

### Duo of lamb

Slow roasted lamb rump with honey & rosemary jus & a shepherd's pie topped with Duchess Potato (D-S)

### Chicken Parmesan

Pan fried chicken breast with a creamy white wine, parmesan & shallot sauce (S-D)

### Fillet Rossini

Fillet steak on a toasted croute, topped with pate filled mushroom cap and a rich red wine & wild mushroom jus (S-G-D)

*£10.00 Supplement*

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## ON THE GRILL

**8 oz Sirloin**

**10 oz Rump**

**8 oz Fillet** £10.00 *Supplement*

served with grilled tomato, fried mushrooms, onion rings, Jacket potato or Chips and a choice of creamy pepper sauce or blue cheese (G-D-E-S)

## FISH DISHES

**Pan Fried Sea Bass**

Sea Bass served with a prawn, leek & white wine cream sauce (F-C-D-S)

**Herb Crusted Cod**

Oven baked cod loin topped with a herb & panko crumb and served with a cockle & laverbread cream sauce (G-F-M-D-S)

## VEGETARIAN

**Beetroot Wellington**

Whole beetroot filled with feta cheese and wrapped in puff pastry served with a beet & red wine jus (D-S-G)

**Vegetable Curry**

Vegetable curry served saffron rice, naan bread & mango chutney (G-S-D)

**ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES & POTATO OF THE DAY  
WITH EXCEPTION OF GRILLS AND CURRY**

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## SWEET END

Warm Chocolate Fondant with forest fruits and berry sorbet (E-D-GF)

Maple and pecan treacle tart with vanilla ice cream & pecan nut praline (G-D-E-N)

Lemon Tart with vodka, honey & white chocolate ice cream & lemoncello gel (G-S-D-E)

Cheese & crackers with grapes, red onion marmalade (G-S-D)

Salted caramel cheesecake with cream & macaron (G-D-N)

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## SIDES

£3.50

Garlic Bread (D-G)

Chips

Onion Rings (E-D-G)

£3.95

Cheesy Garlic Bread (D-G)

Creamy Garlic Mushrooms (G-S)

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