



WINTER 2023 DINNER MENU

January & February 2023

2 COURSE £27.95

3 COURSE £32.95

Served daily between 5pm and 8.30pm



TO START

Bread and Oils (G)

Monroes Salad - mixed leaves, parma ham crisp, sticky fig, toasted pinenuts, parmesan shavings and fig balsamic glaze) (S – Nu - D)

Soup of the Day with warm bloomer loaf and butter (G – D)

Crispy Crab BonBons with lemon and dill aioli (M – E – Mu – G – D)

Smoked Mackerel Pate confit cherry tomato and herb crostinis (D – G - F)

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

Duo of Lamb – slow roast lamb rumps and shepherd’s pie served with red wine jus
(D – S)

Parma wrapped chicken breast with a creamy spring onion and parmesan sauce and crushed potato with spinach (D – S)

Fillet Monroes – 8oz fillet steak on a bed of bubble and squeak with a wild mushroom and red wine jus (D – S) (*£10.00 Supplement*)

Slow roast pork belly with an apple and chive stuffing with bubble and squeak and a wholegrain mustard sauce (G – D – Mu – S)

A Rich Game crumble served with new potatoes (G – D – S)

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ON THE GRILL

8oz Sirloin

10oz Rump

8oz Fillet (£10.00 Supplement)

served with fried mushrooms, grilled tomatoes, onion rings and choice of jacket potato or chips and a choice of béarnaise or pepper sauce(G-E-D-Mu-S)

FISH DISHES

Salmon, smoked salmon and spinach wellington served with a pink peppercorn hollandaise and crushed potato with spinach (G – F – E – S – D)

Pan fried sea bream on crushed potato and spinach, pickled samphire with a tomato, olive and mussel sauce (F – M – S)

VEGETARIAN & VEGAN

Filo pastry parcel filled with blue cheese mushroom and red onion marmalade served with a crushed potato and spinach and roasted cauliflower (G – D – S)

Chargrilled aubergine, sweet potato kale, roasted pepper roulade with a tomato and herb sauce (S)

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SWEET END

Warm banana and walnut loaf with salted caramel ice cream and toffee sauce (D – G – E – Nu)

White chocolate and lemoncello cheesecake served with a vanilla ice cream and lemon curd (G – D – S)

Selection of cheeses served with fruit chutney, crackers and grapes (S – G – D)

Bread and butter pudding with rum soaked sultana raisins and cherries with an almond custard cream (E – G – D – S – Nu)

Passionfruit panna cotta served with a Viennese biscuit (D – G – E)

Vegan chocolate brownie with dairy free ice cream (G)

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SIDES

£3.50

Garlic Bread (D-G)

Chips

Onion Rings (E-D-G)

Side of Salad

£3.95

Cheesy Garlic Bread (D-G)

Creamy Garlic Mushrooms (G-S)

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