# THE TILTYARD EVENING MENU 5 - 8PM

#### **SMALL PLATES - TO SHARE**

MINI LAMB KOFTAS, Tzatziki, Pickled Red Onion 7

CRISPY CHICKEN WINGS, Buffalo Sauce or Maple Bourbon Glaze, Spring Onions 7

THAI STYLE CRAB CAKES, Cucumber Salad, Sweet Chilli Sauce 8

WILD MUSHROOM ARANCINI, Truffle Aioli, Parmesan 7

WHITE BAIT, Tartare Sauce, Lemon 7

SOUP OF THE DAY, Focaccia, Salted Butter 7

STRATFORD-UPON-AVON PIGEON BREAST, Beetroot & Blackberry Salad 8

SMOKED HADDOCK & LEEK FISHCAKE, Free-Range Poached Egg, Mustard Cream Sauce 8

HAM HOCK TERRINE, Proper Piccalilli, Toasted Focaccia 9

TILTYARD DELI BOARD (TO SHARE), Cured Meats, Pickles, Chicken Liver Parfait, Apple Cider Chutney, Cornish Brie, Focaccia **18** 

## **SIDES**

SKIN ON FRIES, Aioli 4

HAND CUT CHIPS, Parmesan, Truffle Dust 5

CREAMY MASH POTATO 5

BEER BATTERED ONION RINGS 4

GARLIC & HERB TOASTED FOCACCIA 5

#### THE TILTYARD CLASSICS

LOCAL VENISON, RED WINE & CRANBERRY SAUSAGE, Creamy Mash, Red Onion Marmalade Gravy, Garden Peas 13.5

8oz GAMMON STEAK, Skin on Fries, Free Range Egg, Spiced Apple Chutney, Peas 14

THE TILTYARD BURGER, 2 x 4oz Beef Patties, Baby Gem, Tomato, Gherkins, Tiltyard Burger Sauce, Skin on Fries, Monetary Jack Cheese or Cheese Sauce, Onion Rings 16

DRY AGED 80z RUMP CAP STEAK, Hand Cut Chips, Confit Tomato, Flat Mushroom, Watercress 19

Add Peppercorn Sauce 3 Add Monkfish Scampi 4

BEER BATTERED CORNISH HADDOCK, Hand Cut Chips, Mushy Peas, Tartare Sauce, Curry Sauce **15** 

MONKFISH SCAMPI, Skin on Fries, Garden Peas, Tartare Sauce 14

### **MAINS**

LOCAL VENISON LOIN, Dauphinoise Potatoes, Parsnip Puree, Cavelo Nero, Blackberry & Game Jus 23

ROAST COD LOIN, Creamy Mash, Tenderstem Broccoli, St Austell Moules Mariniere Sauce, Batter Scraps, Herb Oil **17** 

WILD MUSHROOM GNOCCHI, Porcini Cream Sauce, Pickled Wild Mushrooms, Bitter Leaf Salad **15** 

FREE-RANGE CONFIT DUCK LEG, Toulouse Butterbean Cassoulet, 16

BUTTERNUT SQUASH & SAGE RISOTTO, Pumpkin Seeds Parmesan 13 (Add Pancetta)

## **DESSERT**

PLEASE CHOOSE FROM OUR SELECTION OF DESSERTS ON THE BLACK BOARD