

# Cattle Grid Winter Menu

*\*please note our menu is reduced due to covid-19 to ensure safe working in our kitchen. Please let us know if you have any questions\**

## Starters

Soup of the day, homemade bread & butter (V/GF) £5.50

Chicken & Date Terrine, sweet potato mayo & bread crisps £7.50

Truffle & wild mushroom tagliatelle, spinach and blue cheese sauce (V) £7.00 (£14.00 Main)

Red onion & goats cheese tart, rocket and parmesan salad (V) £6.50

Classic Prawn & Crayfish cocktail, Gem salad £7.50 (GF)

## Mains

Cattle Grid beef burger, bacon, brie, red onion jam, hand cut chips & coleslaw (GF) £14.50

Classic Fish & homemade chips, crushed peas, tar-tar sauce & lemon wedge £16.00

Braised Feather Blade of Beef, beetroot mash potato, sticky red cabbage, beef & onion jus (GF) £21.95

Confit Pork Belly, potato gratin, creamy savoy cabbage, glazed carrots, red wine jus (GF) £21.95

Roast Turkey, sage & onion stuffing, duck fat roast potatoes, seasonal vegetables and turkey jus (GF) £17.50

Roast Vegetable Nut Loaf, roast potatoes, seasonal vegetables and red wine jus (V) £14.50

Vegan Thai green curry, scented rice (GF/V) £13.50

(Chicken can be added - £4.50 supplement) (GF)

V= Vegan | Dishes can be made Gluten free on request they may need adapting so please let us know your allergen on ordering your meal

**If you have any food allergies or intolerance's, please speak to our staff about your requirements before ordering your meal. Our kitchen uses gluten, nuts, shell fish.**

## *For the table*

Marinated Olives GF/V/G £3.30

Homemade Basket of Bread and Dips V £3.00

Mixed Nuts GF/V/G £3.00

## *Sides*

Garden Vegetables GF/V/£3.50

Homemade Chips GF/V/ £3.50

Mixed Leaf Salad GF/V/ £3.50

Béarnaise Sauce GF/ £3.50

Peppercorn Sauce GF/ £3.50

## *Desserts*

Gateau Opera, vanilla ice cream, candid almonds, chocolate sauce £8.00

Warm apple and custard tart, apple & tonka bean puree, clotted cream ice cream £7.50

Orange & white chocolate bread & butter pudding, crème Anglaise £6.50

Rum Vanilla Panacotta, spiced berry compot & shortbread biscuit (GF) £7.00

Chocolate Brownie, chocolate sauce and chocolate ice cream £6.50

Selection of cheese and biscuits- 3 cheeses (GF/ V) £8.50

Selection of ice cream and sorbet GF and vegan options available, served with fresh berries and chocolate flake (GF/V) £6.50

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# *Cattle Grid Winter Set menu*

*£20 for 3 courses / £17.50 for 2 courses*

## *Starters*

Caramelised celeriac & thyme soup, crusty bread roll (V/ GF)

Warm hummus, toasted pine nuts, raisins, olives & flat bread (V)

## *Mains*

Peppered Mushroom steak, creamed spinach & roast potatoes (V/ GF)

Mediterranean vegetable pasta bake, garlic bread & salad (V)

## *Desserts*

Red wine poached pear, raspberry sorbet (V/ GF)

Maverick brownie, vegan ice cream & chocolate sauce (V/ GF)

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