

Cattlegrid Spring / Summer menu

For the table

not included in the dinner, bed and breakfast package

Humous & flat bread (Vg) £4.00

Marinated olives (Vg) £5.00

Home made bread (Vg) £4.50

Starters

Soup of the day, homemade bread roll (GF / Vg) £6.50

Smoked salmon Cannelloni, pickled beetroot sauce & lemon dressing (GF on request) £8.00

Smoked chicken terrine, wrapped in bacon, green salad, toasted bread crisps, chive dressing (GF on request) £7.50

Bruschetta, olive tapenade, salad, basil oil (GF on request/ Vg) £6.50

Warm roasted baby vegetable salad, micro cress & basil oil (GF & Vg) £7.00

Meats

8oz Cattlegrid beef burger, grilled cheese, toasted brioche bun, chilli beans and homemade chips (GF on request) £15.00

8oz Sirloin steak, sauteed mushrooms, grilled tomatoes, chips, water cress salad (GF) £24.50

Braised feather blade of beef, garlic & parsley croquettes, green beans, roast carrots, red wine jus (GF) £19.50

Trio of pork- pork fillet, pork belly, braised rib. Fondant potato, savoy cabbage, red wine jus (GF) £21.95

Pesto chicken, lemon & pine nut risotto, sauteed mushrooms (GF) £19.95

Lamb rump, potato gratin, green beans, roasted carrots, red wine jus (GF) £22.50

Vg= Vegan | GF= Gluten Free – certain dishes can be made GF 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.

Fish

Beer battered haddock & chips, crushed peas, tartar sauce, lemon wedge £14.50

Baked Mackerel, pickled beetroot, and tomato salad (GF) £14.50

Oven roasted cod, green beans, savoy cabbage, mash potato, crab cream sauce (GF) £18.50

Coquilles St Jacques, king scallops, bechamel, mushrooms, mash potato, grilled cheese and a side salad £14.50 (£7.00 starter)

Vegan

Grilled aubergine, fondant potato, wilted spinach, asparagus, roast red pepper sauce (GF/ Vg) £15.50

Vegetable lattice, crushed new potatoes and greens (Vg) £14.50

Vegetable Chilli, nachos & rice (Vg) £14.50

Desserts

Trio of chocolate – Chocolate fudge cake, white chocolate brownie, chocolate chip ice cream £8.00

Bread & butter pudding, crème anglaise, toasted nuts £7.00

Vanilla panna cotta, summer berry coulis, cold strawberry soup, honey & lavender shortbread (GF on request) £7.50

Poached pear & raspberry sorbet (GF/Vg) £7.50

Selection of ice cream, sorbets, summer berries, chocolate flake (GF/Vg options) £7.50

Selection of cheese, grapes, celery, crackers, homemade chutney (GF on request) £9.00

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