

# Cattlegrid Sample Winter Menu

*\*\*Please note that there may be some variations due to supply or Covid-19 issues\*\**

## *For the table*

Toasted Pitta bread, Chilli & Red Pepper Hummus (Vg) £4.00

Marinated Olives (GF/Vg) £5.00

Homemade Bread & Oils (Vg) £4.50

Mixed Nuts (GF/Vg) £3.50

*\*Not included in the dinner, bed and breakfast package or travelzoo package\**

## *Starters*

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

Ham Hock Terrine, smoked piccalilli, bread crisps, dressed pea shoot tops (GF) £7.50

Butternut Squash & Pine Nut Risotto, spinach, smoked applewood vegan cheese (Vg) £7.50 /  
£15.00 (main)

Mushroom Wellington, maple and thyme roasted parsnip puree, toasted nuts, herb oil (Vg)  
£7.50

Smoked Haddock Fish Cake, creamed spinach, poached hens egg £8.00

Smoked Salmon, rocket, capers, lemon crème fraiche £8.00

## *Fish*

Beer Battered Haddock & Chips, crushed peas, tartar sauce, lemon wedge £15.50

Rolled Fillet of Plaice, Café de Paris butter, saffron potatoes, spinach, fennel & thyme puree  
(GF) £20.00

## *Vegetarian*

Squash & Chickpea Curry, sauteed rice, poppadom's, cucumber & mint yoghurt (GF/ Vg)  
£17.00

Grilled Artichoke & Beetroot Salad, Hasselback potatoes, mushrooms, spinach & celeriac  
puree (GF/ Vg) £17.50

## *Meats*

**8oz Cattlegrid Beef Burger**, grilled cheese, toasted brioche bun, coleslaw, homemade chips (GF on request) £15.00

**Braised Feather Blade of Beef**, potato grati, roasted root vegetables, sauteed mushrooms(GF) £25.50 (£2.50 supplement on DBB)

**Pork Chop**, wholegrain mustard mash potato, creamed cabbage, apple clove puree, apple cider jus £22.50

**Braised Shoulder of Lamb**, confit potatoes, sticky red cabbage, roasted parsnip, swede puree, red wine jus (GF) £25.50 (£2.50pp supplement on DBB)

**Stuffed Chicken Breast**, wrapped in Parma ham, garlic and herbs, root vegetable rosti, puy lentils, sauteed mushrooms (GF) £21.50

## *Desserts*

**Warm Treacle Tart**, Vanilla bean ice cream, butterscotch sauce £8.50

**Lemon Cheesecake**, lemon sorbet, poached blackberries £7.50

**From the Garden Baked Apple**, stuffed with oatmeal, vegan vanilla ice cream, vanilla & almond custard (Vg) £8.00

**Dark Chocolate Torte**, raspberry sorbet, clementine curd (GF) £9.00

**Selection of Ice-cream or Sorbets**, winter berries (GF/Vg options) £8.50

**Selection of Cheese**, homemade biscuit, crackers, grapes, celery, homemade chutney (GF on request) £10.00 (£2.50 supplement on DBB)

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 our requirements before ordering your meal. Our kitchen uses gluten, nuts, shell fish.**