

# Sample Cattlegrid Spring Menu

*Please note there may be seasonal variations or changes due to supply or Covid issues*

## For the table

**Butter Bean & Truffle Dip, Parmesan Bread Sticks (Vg) £4.50**

**Marinated Olives (GF/Vg) £5.00**

**Toasted Focaccia, Balsamic Oil Dip (V) £4.50**

**Toasted Mixed Nuts (GF/V) £3.50**

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

## Starters

**Soup of the Day, toasted focaccia £6.50**

**Smoked Salmon, avocado, beetroot, goats cheese, pickled cucumber, lemon curd (GF) £8.50**

**Roast Cauliflower, roasted almond & sultana butter, watercress (GF/V) £7.00**

**Pomegranate & Tofu Salad, spring onion, blood orange, tomato & olive rice (GF/V) £7.50**

**Crispy Duck Egg & Serrano Ham, green salad, chive & butter sauce £7.50**

**Crab Tian, lemon crème fraiche, cucumber, mango salsa, salsa verdi (GF) £8.00**

## Fish

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

**Confit Salmon Caesar Salad, bacon crisp, anchovies, parmesan, gem leaf, pesto croutons, caesar salad dressing (GF on request) £20.00**

**Pan fried Seabream, squid ink pasta, crab, prawns & clams, tomato & purple sprouting, buttered samphire £21.50**

## *Vegetarian*

**Beetroot & Spinach Risotto**, glazed goats cheese, toasted pine nuts (GF) £15.50

**Aubergine Rolls, Tomato & Tarragon Quinoa**, marinara sauce, cauliflower rice (GF/V) £17.00

**Grilled Peach & Halloumi Salad**, crispy kale, roast shallots, smoked pecans, fresh chilli, rocket & sriracha dressing £15.00

## *Meats*

**8oz Rump of Beef**, hand cut chips, roasted cherry tomatoes, grilled mushroom, house salad £23.50

**Beef Burger**, grilled cheddar cheese, red onion, toasted brioche bun, coleslaw, homemade chips (GF on request) £15.00

**Creamy Pork Medallion & Prunes**, chive mashed potato, green beans, roasted carrots £20.00 (GF)

**Oven Roast Duck Breast**, fondant potato, purple sprouting, crispy kale, plum sauce £21.50

**Breaded Ballotine of Chicken**, stuffed with bacon & leek bechamel, wet polenta, broad beans, spring onions, clam shell mushrooms, creamy chive sauce £21.00

## *Desserts*

**Rhubarb Crumble Semifreddo**, poached rhubarb, clotted cream ice-cream £8.50

**Chocolate Cake Roll**, raspberry & white chocolate ganache, fresh raspberries & mint, raspberry sorbet £7.50

**Bread & Butter Pudding**, crème anglaise £7.00

**Strawberry & Coconut Pie**, strawberry ice-cream, macerated strawberries, toasted coconut £7.50

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

**Selection of Cheese**, 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.**