

Cattlegrid Spring / Summer Menu 2022

For the table

Hummus, Toasted Pitta Bread (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, homemade bread roll (GF / Vg) £7.00

Sardines on Griddled Focaccia, spicy tomato sauce £8.00

Pan Roasted Pigeon, confit leg, griddled asparagus, garlic and saffron aioli £8.50 (£2.50 supplement on DBB) (GF on Request)

Ham Hock Terrine, red onion marmalade £8.00

Cold Smoked River Trout, toasted ciabatta, horseradish cream, picked quails egg, baby rocket £9.50 (£2.50 supplement on DBB)

Heirloom Tomato & Buffalo Mozzarella Salad, fresh leaf, basil and lemon balm, olive oil (v) £7.50 (GF)

Tempura Battered Vegetables served with a sweet chilli sauce and lime coriander mayonnaise (vg) £7.50

Fish

Fish & Chips, minted peas, tartar sauce, lemon wedge £16.50

Oven Roasted Pollock wrapped in Parma ham, Spaghetti vegetables, fresh garden peas £21.00 (GF)

Pan Fried Seabass, crab and olive risotto, fresh fennel and tomato salad, shellfish £23.50 (GF)

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 ovens use gluten, nuts, shell fish and we cannot guarantee that our meals do not contain traces of these allergens.

Vegetarian

Wild Mushroom & Spinach Risotto, garlic bread and watercress salad (vg/ GF on request) £16.50

Warmed Caramelised Onion Quiche, griddled green warm potato salad £16.00

Vegan Cottage Pie, topped with smoked vegan cheese, wilted spinach, peas and fresh mint, garlic and thyme jus (Vg/ GF) £18.00

Greek Salad, roasted tofu, pine nuts, edamame beans (vg/ GF) £15.50

Meats

8oz Rump Steak, sautéed mushrooms, grilled tomato, salad (GF) £27.50 (£3.50 supplement on DBB)

Cattlegrid Beef Burger, toasted ciabatta twist, grilled cheddar cheese, hand cut chips, red cabbage slaw £16.50

Charred Spatchcocked Poussin, marinated in citrus and herbs, served with Mediterranean vegetables and Israeli couscous £22.50

Pork Ribs, sticky BBQ sauce, fries, red cabbage slaw and house salad £21.50 (GF)

Desserts

Strawberry Eton Mess, fresh strawberries, meringue & mint £7.50 (GF)

Tonka Bean Panna Cotta, macerated strawberries, honeycomb £7.00 (GF)

Rich Dark Chocolate Pastry Torte mango sorbet, fresh raspberry £7.50

Dark Chocolate Brownie, with chocolate sauce and vegan chocolate ice cream (vg) £7.00

Summer berry Pudding, lemon sorbet (vg) £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)

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