The Hunting Lodge Grill

Starters

Olives & Feta (gf, v) £5

Breads, Olives & Whipped Feta. Served with Oils & Dips (ga, v) £6.50

Soup of the Day, Baked Ciabatta & Flavoured Butter (ga) £8.50

Moules Marinière, Garlic, Shallots, Cream & White Wine, Baked Sour Dough. (ga) £10 (As a Main With Fries £20)

Smoked Chicken, Pigeon & Black Pudding Terrine, Plum Chutney & Sour Dough Toasts (df) £10

Honey Roasted Figs, Rocket, Parma Ham & Grilled Goats Cheese, Wholegrain Mustard Hollandaise (gf) £9

Honey Roasted Filo Feta, Olives, Pickled Cucumber, Cherry Tomatoes and Honey & Mustard Emulsion (ga, v) £10

Smoked Haddock Fishcake, Poached Hen Egg, Bernaise Sauce & Watercress £10

Pan Fried Scallops, Pea Purée, Black Pudding & Crispy Pancetta £12

havers

Garlic & Rosemary Infused Camembert, Red Onion Chutney, Hambleton Bakery Sour Dough, Truffle Butter (v, ga) £18

Seafood Sharer, Battered Calamari. Garlic King Prawns, Haddock Goujons, Smoked Salmon, Tartar Sauce, Blackened Lemon, Dressed Leaves & Triple Cooked Chips £24

rains

Beer Battered Sustainably Caught Fish, Pea Purée, Triple Cooked Chips & Tartar Sauce £16

Cutting Pie of the Day, Served Hot with Seasonal Greens, Triple Cooked Chips & Red Wine Jus £POA

King Prawn, Cherry Tomato & Spinach Linguine £17

Pan Fried Duck Breast, Fondant Potato, Roasted Shallot, Braised Leek, Blackberry Jus (gf) £22

Slow Cooked Game Stew, Sweet Potato Champ Mash, Parmesan Twist, Crispy Parsnips (ga) £18

Pan Fried Stone Bass Fillet, Creamed Potatoes, Grilled Gem Lettuce. Pancetta, Broad Beans & Pea Cream (gf) £19

Slow Braised Lamb Shank, Roasted Roots, Caramelised Red Onion. Creamed Potatoes & Minted Jus (gf) £24

All Served with Roasted Plum Tomato, Large Flat Field Mushroom, Garlic Green Beans, Triple Cooked Chips, Choice of Sauce - Pink Peppercorn, Creamy Stilton, Red Wine Jus (ga)

8oz Fillet Steak £32 10oz Rib Eye Steak £28 8oz Flat Iron Steak, Fried Duck Egg £18 10oz Gammon Steak, Fried Duck Egg £17 10oz French Trimmed Chicken Supreme £18

"Surf & Turf" Add King Prawns or Scallops £5

Surgers

All Served on a Broiche Bun with French Fries, Homemade Coleslaw, Kos Lettuce, Beef Tomato & Dill Gherkin

Tandoori Chicken Burger, Mango Chutney & Baby Gem Lettuce £16

Hunting Lodge Burger, Two 4oz Beef Burgers, Tomato Tapenade, Crispy Pancetta, Smoked Apple Wood Cheddar, £16.00 Add BBQ Pulled Pork £4

Vegan Burger, Sunblushed Tomato, Shallot, Pepper & Refried Beans, Toasted Ciabatta & Asian Slaw (ve, v, ga) £15

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*Only Served at Lunchtimes - Mon-Fri 12-3 & Sat 12-5

Ciabatta Sandwiches Served with Salad or Soup & French Fries

Battered Haddock Goujons, Tar Tar Sauce & Rocket (df) £12 Steak, Stilton, Mushroom & Red Onion Chutney £13.50 Classic BLT (df) £12 Buffalo Mozzarella, Basil Oil & Rocket (v) £12

Little Plates

*U12s £8.50 - Includes an Ice Cream Dessert / Adults £14.00

Tomato Linguine Mac 'n' Cheese Mini Fish & Chips (df) **Minute Steak & French Fries** Panko Chicken Goujons & French Fries (df)

Spinach & Ricotta Cannelloni, Napoli Sauce, Skinny Fries & Dressed Salad (v) £14

Pan Fried Scallops, Pea Purée, Black Pudding, **Crispy Pancetta & Skinny Fries £24**

Red Wine, Puy Lentil, Wild Mushroom & Chestnut Stew. Herb Dumplings, Seasonal Greens (ve, v, ga) £17

Sides

Triple Cooked Chips (df) £5 French Fries, Pancetta, Truffle & Parmesan £6 Giant Onion Rings (df) £4.50 Seasonal Buttered Vegetables (gf) £4 **Cheesy Garlic Bread £4.50** Lodge Side Salad (qf, ve, v) £4.50

Dessert

Chocolate Fondant, Macerated Cherries, Cherry Gelato & Chocolate Sauce £7

Raspberry & White Chocolate Cookie, White Chocolate & Cherry Gelato £7

Apricot Frangipane Tart, Amaretto Crème Anglaise £7

Passion Fruit Delice, Mango & Coconut Sorbet, Passion Fruit Coulis £7

Clementine & Almond Cake, Raspberry Sorbet & Orange Compote (gf, df, ve) $\pm \overline{7}$

Selection of Cheeses, Chutneys & Biscuits, Quince Jelly, Grapes and Celery (ga) £9 Add 50ml Glass of Port £4.50

Choose from a Selection of Ice Creams & Sorbets £6

All of our food is freshly prepared and cooked to order on site, if you have any allergies please inform/ask a member of staff who will advise of all ingredients used. (g) = Gluten Free (v) = Vegan (ga) = Gluten Adaptable (df) = Dairy Free (va) = Vegan Adaptable

BAR • ROOMS • RESTAURANT

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