

The Best Side Restaurant Evening Festive menu

To Begin

Soup £4.95 (GFO) (V)

Leek and potato soup, chive cream and parmesan croutons

Pate £6.95 (GFO)

Homemade duck liver pate, orange and thyme butter, mini homemade loaf, homemade festive chutney

Olives £6.95 (GFO) (V)

Marinated olives with feta cheese, pitta bread, hummus, pesto, olive tapenade, roasted garlic

Haddock £6.95

Smoked haddock, lemon, pea and dill breaded fishcake, tartare sauce, leaves (Add a poached egg for an extra £1.00)

Cheese £6.75 (GFO)

Goats cheese and cranberry baked filo parcel, orange and watercress garnish, balsamic dressing

Mushrooms £5.95 (GFO) (V)

Creamed garlic and stilton mushroom pot, herb crumb, ciabatta, leaves

Pork £6.95 (GF)

Maple glazed belly pork, apple compote, wholegrain mustard jus, crackling, watercress

Mains

Turkey £14.95 (GFO)

Smoked bacon and turkey roulade, rosemary and chestnut stuffing, roasted and creamed potatoes, parsnip puree, pig in blanket, pan gravy

Pork £15.95 (GFO)

Slow cooked belly pork, honey and thyme roasted fondant potato, buttered savoy cabbage with smoked bacon, apple puree, cider sauce and crackling

Beef £15.95 (GF)

Slow braised blade of beef, thyme and garlic infused potato, celeriac puree, port jus, tarragon carrot, pancetta

Haddock £14.95 (GF)

Pan seared fillet of haddock, parmesan creamed potato, saute green beans, wholegrain mustard cream, poached free range egg

Butternut £12.95 (V)

Roasted butternut squash, parmesan and sage risotto, cracked pepper baked goats cheese, parmesan crisp, mustard dressed leaves

Mushroom £12.95 (V)

Chestnut and mushroom suet pudding, braised red cabbage, orange and sage roasted carrots, rissole potatoes

Fish 'n' chips: Jumbo £11.95 Mini £7.95

Beer battered fish, mushy peas or garden peas, pickled onion, home cut chips, lemon wedge and homemade tartare sauce (Add bread and butter for £1.00 extra)

Burgers

Beef steak burger £9.95 (GFO)

Homemade steak burger with red onion marmalade on toasted brioche bun, mayonnaise, gherkin, onion, tomato and salad leaf garnish, homemade coleslaw, home cut chips

Choice of mature cheddar, stilton or smoked cheese

Why not add bacon, onion rings or flat cap mushroom for only £1.50 extra each

Chicken Burger £9.95 (GFO)

Char marked butterflied breast burger, chorizo and glazed mozzarella on toasted brioche bun, garlic mayonnaise, salad leaves, homemade coleslaw, home cut chips

Mushroom Burger £9.95 (GFO) (V)

Roasted field mushroom, breaded goats cheese Pattie with red onion marmalade and salad leaves on a toasted brioche bun, mayonnaise, homemade coleslaw, home cut chips

Christmas Burger £9.95 (GFO)

Char marked turkey escalope, parsnip rosti, smoked bacon, brie and cranberry, red onion marmalade, mayonnaise on a toasted brioche bun, homemade coleslaw, home cut chips

From the grill

Steaks (GFO)

All our steaks come from our local suppliers and are 28 day dry aged steaks. When you order your steak we will cook it to your liking, served with dressed leaves, home cut chips or creamed potato, roasted vine tomatoes and mushrooms.

10oz Rump steak £17.95

8oz Sirloim steak £18.95

8oz Ribeye steak £19.95

(Prices may be subject to change. Other steaks available on request for advance bookings only)

Sauce: Pepper sauce, Stilton Sauce, Creamed garlic mushroom, Pan gravy (£1.95 extra each)

Steak extras:

Fried Egg: £1.00

Garlic Saute tiger prawns: £2.95

Mini mixed grill £16.95 (GFO)

Char marked half rump steak, half gammon steak, sausage, home cut chips, fried egg, roasted tomato and mushrooms, leaves

Sides

All £2.95

Sea salt and thyme home cut chips

Unsalted home cut chips

Mixed dressed salad (GF)

Sweet potato sea salt and thyme chips

Beer battered onion rings

Homemade coleslaw £1.95

Cheesy garlic ciabatta

Garlic ciabatta (Add cheese for an extra £1.00)

To follow **£5.95**

Ginger

Warm ginger pudding, malted and toasted oats ice cream, toffee sauce, oat crumble hat

Lemon (GFO)

Glazed lemon tart, vanilla poached berries, limoncello ice cream, brandy snap

Christmas Pudding (GFO)

Traditional Christmas pudding, cinnamon poached plums, homemade brandy sauce

Chocolate

Dark and white chocolate mini buche de noel, poached raspberries, meringue, rum and raisin ice cream

Cheese (GFO)

Choice of 5 cheese from our selection of national cheeses with celery, frozen grapes, butter, festive chutney, crackers

Mature cheddar

Brie

Tuxford Blue stilton

Lincolnshire poacher

Wensleydale

Three cheese selection £6.95

Four cheese selection £7.95

Five cheese selection £8.95

Daily Specials Board available for parties of 7 people or less

FOOD ALLERGIES AND INTOLERANCES

If you are allergic or intolerant to any food or drink product please advise a member of our service team.

Pigeon may contain shot. Fish may contain small bones. Some dishes may contain traces of nuts so we cannot guarantee being nut free.

Please note that some items may be subject to change. Please ask your server for details.

V denotes vegetarian. VO denotes vegetarian option. GF denotes gluten free. GFO denotes gluten free option.